



Hawaiian-Style Turkey Burger

WITH SRIRACHA-ROASTED SWEET POTATOES

Meal Kit



Prep & Cook Time
25-35 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Large Non-Stick Pan, Mixing Bowl

Ingredients
14 oz. Sweet Potato
2 tsp. Sriracha
3 oz. Shredded Red Cabbage
1 1/2 oz. Pan Asian Dressing
2 Pineapple Slices
2 Potato Rolls
1 fl. oz. Teriyaki Glaze
Customize It Options
10 oz. Ground Turkey
10 oz. Ground Beef

Difficulty Level
INTERMEDIATE

Spice Level
MEDIUM

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/34128

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray



1. Roast the Sweet Potatoes

- Quarter **sweet potato** and cut into 1/2" pieces.
- Place sweet potatoes on prepared baking sheet and toss with 1 tsp. **olive oil**, **Sriracha** (to taste), 1/4 tsp. **salt**, and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until tender, 20-25 minutes, flipping once halfway through.
- While sweet potatoes roast, continue recipe.

Customize It Instructions

- If using **ground beef**, cook until patties reach minimum internal temperature, 4-6 minutes per side.



2. Make the Slaw

- Combine **cabbage** and **dressing** in a mixing bowl. Toss to coat. Set aside.



3. Char the Pineapples

- Place a large non-stick pan over medium-high heat.
- Add **pineapples** to hot, dry pan and cook until charred, 1-2 minutes per side.
- Remove from burner. Transfer to a plate and set aside.
- Wipe pan clean and reserve.



4. Toast Rolls and Cook Patties

- Form **ground turkey** into two 4" patties and season both sides with a pinch of **salt** and **pepper**. Return pan used to char pineapples to medium heat. Top cut-sides of **rolls** with 1/2 tsp. **olive oil**. Place rolls in hot, dry pan, cut-side down, and cook undisturbed until golden-brown, 1-2 minutes.
- Remove rolls from pan. Keep pan over medium heat and add patties to hot pan. Cover, and cook undisturbed, 4-5 minutes.
- Uncover, and flip patties. Cook until patties reach a minimum internal temperature of 165 degrees, 3-4 minutes.
- Remove from burner. Add **teriyaki glaze** to pan with patties, then flip until both sides are coated.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **patty** on **bottom roll**. Top patty with **pineapple**, **slaw**, and **top roll**. Bon appétit!