



In your box

- 14 oz. Sweet Potato
- 2 tsp. Sriracha
- 3 oz. Shredded Red Cabbage
- 1 ½ fl. oz. Asian Sesame Dressing
- 2 oz. Pineapple Rings
- 2 Buns
- 12 oz. Ground Turkey
- 1 fl. oz. Teriyaki Glaze

CONTAINS wheat, soy



Staff Pick

Hawaiian Turkey Burger with Sriracha-roasted sweet potatoes

NUTRITION per serving—Calories: 807, Carbohydrates: 86g, Fat: 36g, Protein: 38g, Sodium: 1553mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○
Mild

📌 You will need

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

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Roast the Potato

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Quarter **sweet potato** and cut into ½” pieces. Add sweet potato pieces to hot pan in a single layer and cook undisturbed until lightly browned, 2-3 minutes.
- Transfer to prepared baking sheet, toss with **Sriracha** (to taste), and season with a pinch of **pepper**. Spread into a single layer and roast until tender, 12-15 minutes.
- Wipe pan clean and reserve.
- While potatoes roast, make slaw.



2

Make the Slaw

- Combine **red cabbage** and **dressing** in a mixing bowl.



3

Char the Pineapple Rings

- Return pan used to cook sweet potato to medium-high heat.
- Add **pineapple rings** to hot pan and cook until charred, 1-2 minutes per side.
- Transfer to a plate.
- Wipe pan clean and reserve.



4

Toast Buns and Cook Burgers

- Return pan used to char pineapple to medium heat. Brush **buns** with ½ tsp. **olive oil**. Place buns in hot pan, cut side down, and cook undisturbed until golden brown, 1-2 minutes.
- Remove buns from pan.
- Form **ground turkey** into two 4” patties and sprinkle with a pinch of **salt** and **pepper**. Place patties in pan, cover, and cook undisturbed, 4-5 minutes.
- Flip, and cook until burgers reach a minimum internal temperature of 165 degrees, 3-4 minutes.
- Remove pan from burner and coat both sides of burgers with **teriyaki glaze**.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!