



In your box

- 1 Roma Tomato
- 2 oz. Guacamole
- 18 oz. Sweet Potato
- 1 tsp. Seasoned Salt Blend
- 2 oz. Shredded Cheddar Cheese
- 2 Potato Rolls

Customize It Options

- 12 oz. Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Antibiotic-Free Ground Beef

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Large Non-Stick Pan, Baking Sheet, 2 Mixing Bowls



Cali Turkey Burger

with guacamole and sweet potatoes

NUTRITION per serving—Calories: 976, Carbohydrates: 96g, Fat: 42g, Protein: 49g, Sodium: 1642mg.

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

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

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoned salt**

Customize It Instructions

- If using **ground beef**, follow same instructions as turkey in Steps 2 and 4, cooking until lightly charred and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Sweet Potatoes

- Quarter **sweet potatoes** and cut into ½” dice.
- Place sweet potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil** and half the **seasoned salt** (reserve remaining for burger patties). Massage oil into potatoes.
- Spread into a single layer. Roast in hot oven until potatoes are tender and browned, 18-20 minutes.
- While potatoes roast, prepare ingredients.



2

Prepare Ingredients and Form Patties

- Core **tomato** and cut into ½” dice.
- Combine tomato, **guacamole**, and a pinch of **salt** in a mixing bowl. Set aside.
- Combine **turkey**, **cheese**, and remaining **seasoned salt** in another mixing bowl. Form mixture into two patties, about 4” in diameter.



3

Toast the Buns

- Place a large non-stick pan over medium heat.
- Add **rolls** to hot, dry pan, cut side down, and toast until golden brown, 2-3 minutes.
- Remove rolls from pan and keep pan over medium heat.



4

Cook the Burgers

- Add 2 tsp. **olive oil** and **patties** to hot pan. Cook until patties are browned and reach a minimum internal temperature of 165 degrees, 6-8 minutes per side.



5

Finish the Dish

- Plate dish as pictured on front of card, topping bottom **roll** with **burger**, **guacamole**, and top roll. Bon appétit!