



TURKEY YAM BURGERS WITH BRIE AND ROASTED POTATO WEDGES

FAST. EASY. FRESH.

1. Start by preheating your oven to 425°F. Next, peel and small dice the **yam**. Place into a medium bowl and toss with 1 Tbsp. **olive oil**, and a pinch of **salt** and **pepper**. Spread on baking sheet and put into preheated oven for 15 minutes, or until soft.

2. Next, cut the **yellow potatoes** into thin wedges (No need to peel!). Place into a medium bowl and toss with the remaining olive oil and a good pinch of salt and pepper. Place onto another baking sheet and then roast for 20-25 minutes

3. Meanwhile finely dice the **red onion**, mince the **garlic**, and roughly chop the **cilantro**. In a medium bowl, mix together the **ground turkey**, red onions (use between ½ to all of it), garlic, **cumin**, **coriander**, cilantro, and salt and pepper. Add the roasted yams, **egg**, and **bread crumbs**. Mix well to combine then divide and the shape the mixture into two equal patties.

4. Heat the **vegetable oil** in a large frying pan over medium heat. Place the patties into the pan and cook for 5 minutes on each side. Check the center of the patties when you have cooked each side to ensure the patties are fully cooked

5. While the patties are cooking, thinly slice the **brie**. In a small mixing bowl, stir together the **mayo**, **sriracha** and juice from the **lime**.

6. To serve, spread the sriracha mayo on the bottom of each **bun**. Add the patties then top with brie and **lettuce**. Serve alongside the roasted potatoes. Enjoy!



Ingredients (2 Person Serving – 1,235 Calories Per Serving)

| | | | |
|---------------------|-------------|------------------|----------|
| Ground Turkey Thigh | 300 g | Ground Cumin | 1 tsp. |
| Yam | 1 Small | Ground Coriander | 1 tsp. |
| Sriracha | ½ Tbsp. | Olive Oil | 3 Tbsp. |
| Hamburger Buns | 2 | Brie | 50 g |
| Red Onion | 1 Small | Lettuce | 2 Leaves |
| Yellow Potatoes | 2 Large | Mayonnaise | 2 Tbsp. |
| Large Egg | 1 | Lime | 1 |
| Bread Crumbs | ¼ Cup | Vegetable Oil | 2 Tbsp. |
| Cilantro | Small Bunch | Salt and Pepper | To taste |
| Garlic | 2 Cloves | | |

40 Minute Cook Time!