



Tex-Mex Turkey Burger

with Broccoli Slaw

30-40min 2 Servings

If you don't have a grill or grill pan, heat a large heavy skillet over medium-high. Add seasoned onions and peppers and cook until tender and charred in spots, about 10 minutes. Transfer vegetables to a plate. Wipe out skillet, then heat 1 teaspoon oil in same skillet over medium-high. Add turkey burgers, and cook, until cooked through, about 6 minutes per side.

What we send

- 1 medium red onion
- 1 bell pepper
- ½ lb broccoli
- 2 oz mayonnaise 3,6
- garlic
- 10 oz ground turkey
- ¼ oz taco seasoning
- 2 brioche buns 1,3,7

What you need

- white wine vinegar (or apple cider vinegar)¹⁷
- kosher salt & ground pepper
- sugar
- neutral oil

Tools

- grill or grill pan
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 51g, Carbs 53g, Proteins 40g



1. Prep ingredients

Light a grill, if using, and **oil** the grates. Halve and slice **all of the onion** into ½-inch thick rounds, keeping slices intact. Finely chop half of the onion slices. Cut **bell pepper** into quarters, removing stem and seeds. Finely chop **broccoli florets**.



2. Make broccoli slaw

In a large bowl, whisk to combine **2 tablespoons vinegar, 2 tablespoons of the mayonnaise, ½ teaspoon each of salt and sugar, 1 tablespoon oil, and a few grinds of pepper**. Finely grate **1 large garlic clove** into **dressing**; whisk to combine. Add **broccoli** and **half of the chopped onions** and toss to combine.



3. Season & grill vegetables

Heat a grill pan over medium-high. Brush **onions** and **peppers** with **1 tablespoon oil** and **½ teaspoon taco seasoning**. Add to grill or grill pan and cook over medium heat, turning, until tender and charred in spots, 14-16 minutes (watch closely). Transfer to cutting board, slice peppers into 1-inch strips. Separate onion into rings.



4. Form burgers

Meanwhile, in a large bowl, combine **ground turkey, remaining chopped onions and taco seasoning**, and **½ teaspoon salt**. Form into 2 (4-inch) patties, pressing down slightly in the center of each one with your thumb.



5. Grill burgers

Push **vegetables** to the side to make room, if necessary. Brush **burgers** with **oil** and add to grill or grill pan, indentation side-up. Cook without disturbing until lightly charred on the bottom, about 6 minutes. Flip and grill until cooked through, about 6 minutes more. (Watch closely and reduce heat if necessary.)



6. Build burgers & serve

Split **buns** open (toast, if desired) and spread **remaining mayonnaise** on the bottom halves. Place **peppers** on **buns** and top with **turkey burgers** and **onions**. Close and cut in half, if desired. Serve **turkey burgers** with **broccoli slaw** alongside. Enjoy!