



Rosemary-Lemon Turkey Patty

with Cauliflower Mash & Tuscan Kale

30-40min 2 Servings

Cauliflower is the perfect substitute for a mash that is light on carbs but not on flavor! After boiling cauliflower until tender, it's mixed with sour cream and butter. It's the perfect side to juicy, smoky turkey patties and sautéed kale. But our favorite part is the runny fried egg on top; the yolk becomes a rich sauce to complete the bite.

What we send

- 1½ lbs cauliflower (use half)
- 1 shallot
- ¼ oz fresh rosemary
- 1 lemon
- 1 bunch Tuscan kale
- 1 oz sour cream ⁷
- 10 oz ground turkey
- ¾ oz grated Parmesan ⁷
- ¼ oz smoked paprika

What you need

- kosher salt & ground pepper
- butter ⁷
- olive oil
- 2 large eggs ³

Tools

- microplane or grater
- medium pot
- potato masher or fork
- medium nonstick skillet

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

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 860kcal, Fat 62g, Carbs 36g, Proteins 49g



1. Prep ingredients

Cut **half of the cauliflower** into 1-inch florets (save rest for own use). Finely chop **shallot**. Pick and finely chop **1 tablespoon rosemary leaves**; discard stems. Finely grate **½ teaspoon lemon zest**, then cut lemon into wedges. Strip **kale leaves** from **stems**; discard stems. Thinly slice leaves into ribbons.



2. Make cauliflower mash

Fill a medium pot with **salted water** and add **cauliflower florets**. Cover, bring to a boil, and simmer until soft, about 15 minutes. Drain cauliflower well, then return to pot. Use a potato masher or fork to mash cauliflower with **sour cream** and **2 tablespoons butter**. Season to taste with **salt** and **pepper**. Cover to keep warm.



3. Prep turkey patties

Heat **1 tablespoon oil** in a medium nonstick skillet over medium. Add **shallots** and **chopped rosemary**. Cook, stirring, until softened but not browned, 3-5 minutes. Transfer to a small bowl. Wipe out skillet. In a medium bowl, combine **turkey**, **Parmesan**, **lemon zest**, **half the shallot mixture**, **1 teaspoon smoked paprika**, **1 teaspoon salt**, and **a few grinds pepper**.



4. Cook kale

Heat **1 tablespoon oil** in same skillet over medium-high. Add **kale**, **a pinch each of salt and pepper**, and **remaining shallot mixture**. Cook, stirring, until kale is bright green, about 2 minutes. Add **2 tablespoons water**; continue to cook until water is evaporated and kale is tender, about 1 minute more. Transfer to a bowl and cover to keep warm. Wipe out skillet.



5. Cook patties

Use moist hands to form **turkey** into 2 (5-inch) patties. Heat **1 tablespoon oil** in same skillet over medium-high. Add **turkey patties**, reduce heat to medium, and cook until browned on the outside and cooked through, 3-4 minutes per side. Transfer to a plate. Reserve skillet, without wiping clean.



6. Fry eggs & serve

Heat **1 tablespoon butter** in same skillet over medium-high. Crack **2 large eggs** into skillet; season with **salt** and **pepper**. Cook until whites are just set, 1-2 minutes. Cover and cook until yolks are just set, 1 minute. Serve **egg** on top of **patty** with **cauliflower** and **kale** alongside. Top with **browned butter** from skillet and **juice** from lemon wedges. Enjoy!