

# MARLEY SPOON



## Spinach & Dill Turkey Burgers

with Cucumber Yogurt & Steak Fries



30-40min



2 Servings

There's nothing like a new take on a classic, and burgers are the perfect blank canvas to experiment with different flavors. For this riff, we take ground turkey and add sautéed spinach, then the burgers are pan seared, and served on a toasted bun with a Greek-inspired yogurt sauce, loaded with fresh dill and cucumber. It's light, refreshing, tasty—and unlike any burger, you've had before. Cook...



## What we send

- 2 potato buns <sup>1</sup>
- 4 oz Greek yogurt <sup>7</sup>
- ½ lb russet potatoes

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

## Tools

- box grater or microplane
- large nonstick skillet
- rimmed baking sheet

## Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 750kcal, Fat 33g, Carbs 76g, Protein 44g



### 1. Make steak fries

Preheat oven to 450°F with a rack in the upper third. Halve **potato** lengthwise, then cut into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds pepper**. Roast in upper third of oven until brown and crisp, 20-25 minutes



### 4. Make yogurt sauce

Grate **cucumber** using large holes of a box grater. Pat dry with a paper towel to remove excess moisture. In a small bowl, combine **grated cucumber**, **yogurt**, **1 tablespoon vinegar**, **1 tablespoon oil**, and **remaining shallot and dill**. Season to taste with **salt** and **pepper**.



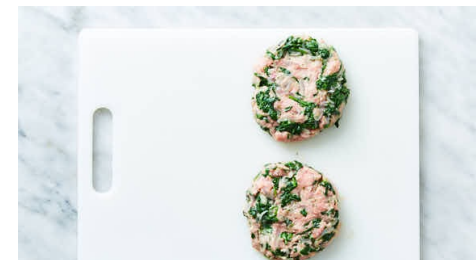
### 2. Prep ingredients

Halve **shallot**, then peel and thinly slice. Finely chop **dill fronds and tender stems**. Roughly chop **spinach**. Heat **1 tablespoon olive oil** in a large nonstick skillet over medium-high. Add **all but 1 tablespoon shallot**; cook until softened, about 3 minutes. Add spinach, season with **½ teaspoon salt** and cook until wilted, about 1 minute.



### 5. Cook burgers

Wipe skillet clean, then heat skillet over medium-high. Lightly brush **buns** with oil and toast in skillet, cut side-down until golden brown, 1-2 minutes. Transfer to plates. Add **2 tablespoons oil** to skillet and cook **burgers**, covered, over medium, until well browned and cooked through, about 5 minutes per side.



### 3. Make burger patties

Transfer **spinach mixture** to a medium bowl and let cool slightly. Once cooled, add **turkey**, **half of the dill**, **½ teaspoon salt**, and **¼ teaspoon pepper** to bowl. Form into 2 (4-inch) patties.



### 6. Assemble burgers & serve

Place **burgers** on **toasted buns**, and top with some of the **cucumber yogurt sauce**. Serve **burgers** alongside **steak fries** and **with remaining sauce** for dipping. Enjoy!