

MARLEY SPOON



Southwest Turkey Burger

with Broccoli Slaw



30-40min



2 Servings

Imagine a perfect world where a burger is healthier, but still full of flavor and pizzazz. We can't create a perfect world, but we have created that perfect burger for you! Lean ground turkey is topped with grilled red peppers and onions and sandwiched between a buttery brioche bun. A crunchy & creamy broccoli slaw will be your new favorite cabbage alternative.

What we send

- ground turkey
- red bell pepper
- brioche buns ^{1,2,3}
- garlic
- mayonnaise ^{1,4}
- red onion
- taco seasoning
- broccoli

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar

Tools

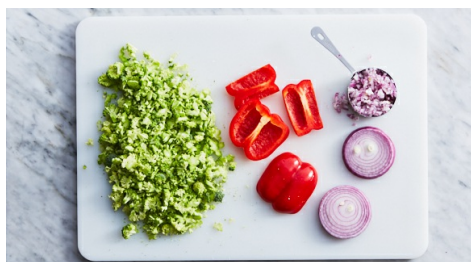
- microplane or grater

Allergens

Egg (1), Milk (2), Wheat (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 52g, Carbs 65g,
Protein 40g



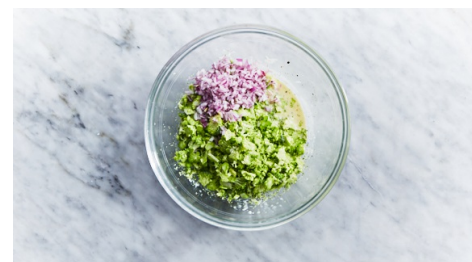
1. Prep ingredients

Light a grill, if using, and **oil** the grates. Halve, peel, 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, core and seeds. Trim stem end from **broccoli**, then cut into florets and thinly slice crosswise into small pieces.



4. Form burgers

Meanwhile, in a large bowl, combine **ground turkey, remaining chopped onions, 1¾ teaspoons taco seasoning, and ½ teaspoon salt**. Form into two (4-inch) patties, pressing down slightly in the center of each one with your thumb.



2. Make broccoli slaw

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



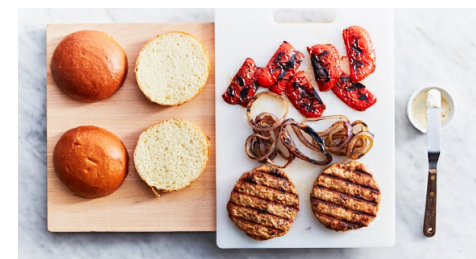
5. Grill burgers

Push vegetables to the side to make room, if necessary. Brush **burgers** with **oil** and add to grill or grill pan (or add to skillet with **1 teaspoon oil**) 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.)



3. Season & grill vegetables

Heat a grill pan or heavy skillet over medium-high. Brush **onions** and **peppers** with **1 tablespoon oil** and **½ teaspoon of taco seasoning**. Add to grill, grill pan, or skillet, 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.



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!