



Upgrade to Add Sweet Potato Oven Fries

Tex-Mex Turkey Burger with Broccoli Slaw



30-40min



2 Servings

This version of the recipe is customized with sweet potato oven fries.

What we send

- 1 medium red onion
- 1 bell pepper
- ½ lb broccoli
- 2 sweet potatoes ^{3,6}
- 2 oz mayonnaise ^{3,6}
- ¼ oz taco seasoning
- 10 oz pkg ground turkey
- 2 Martin's potato buns ^{1,7,11}

What you need

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

Tools

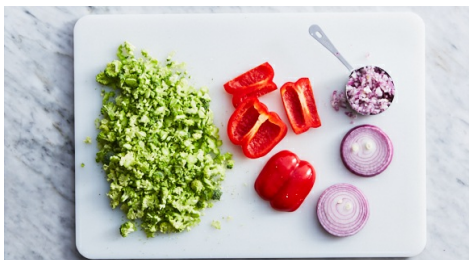
- grill or grill pan
- rimmed baking sheet
- microplane or grater

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1070kcal, Fat 57g, Carbs 104g, Protein 44g



1. Prep vegetables

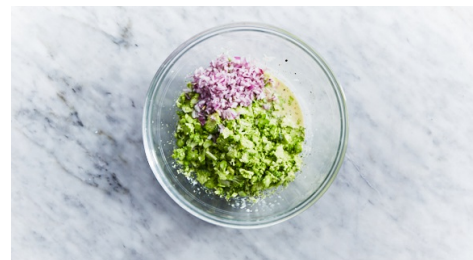
Preheat oven to 450°F with a rack in the upper third. Light a grill, if using; **oil** grates.

Halve and slice **all of the onion** into ½-inch thick rounds, keeping slices intact; finely chop half. Cut **pepper** into quarters; remove stem and seeds. Trim ends from **broccoli**; finely chop florets. Scrub **sweet potatoes** and cut into ½-inch thick wedge; transfer to a rimmed baking sheet.



4. Form burgers

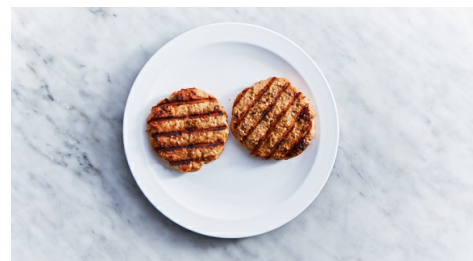
Meanwhile, in a large bowl, combine **ground turkey**, **remaining chopped onions** and **taco seasoning**, and **½ teaspoon salt**. Form into 2 (4-inch) patties, pressing down slightly in the center of each one with your thumb.



2. Make broccoli slaw

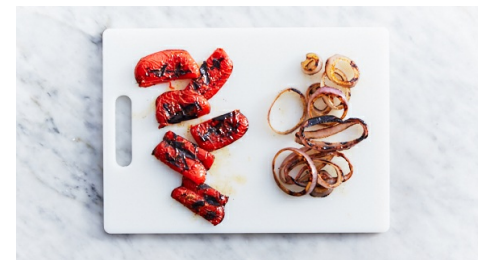
In a large bowl, combine **2 tablespoons each of vinegar and mayo**, **1 tablespoon oil**, **½ teaspoon each of salt and sugar**, and **a few grinds of pepper**. Finely grate **1 large garlic clove** into dressing; whisk to combine. Add **broccoli and half the chopped onions**; combine.

Heat grill pan over medium-high, if using. Toss **potatoes** with **a drizzle of oil**; season with **salt and pepper**.



5. Grill burgers

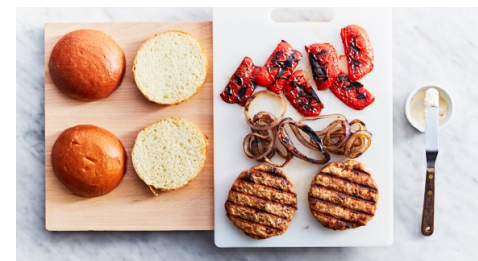
Push **vegetables** to the side to make room, if necessary. Brush **burgers** with **oil** and add to grill or grill pan, indentation side up. Cook without disturbing until lightly charred on the bottom, about 6 minutes. Flip and grill until cooked through, about 6 minutes more. (Watch closely and reduce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



3. Season & grill vegetables

Roast **potatoes**, tossing halfway through, until brown and tender, 20 minutes.

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 and 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** and **sweet potato oven fries** alongside. Enjoy!