

DINNERLY



Buffalo Blue Cheese Turkey Burger

with Fries & Celery Slaw



40min



2 Servings

| This version of the recipe is customized with ground turkey.

WHAT WE SEND

- 2 russet potatoes
- 2 oz celery
- 1½ oz ranch dressing ^{2,3}
- 1 oz Buffalo sauce
- 1 oz blue cheese crumbles ³
- 2 potato buns ^{3,4,1}
- 10 oz pkg ground turkey

WHAT YOU NEED

- 2 tsp all-purpose flour ¹
- 1½ Tbsp neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 29g, Carbs 67g,
Protein 43g



1. Bake fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; slice into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 teaspoons flour** and **1½ tablespoons oil**; season with **salt** and **pepper**.

Bake on lower oven rack until tender and deeply browned on the bottom, 15–20 minutes. Flip and cook until browned on the bottom, 10–15 minutes more.



2. Make slaw & burgers

While **fries** cook, thinly slice **celery** on an angle. Add to a medium bowl with **ranch**; toss to coat.

Form **ground turkey** into 2 patties, about 4 inches wide and ½ inch thick; generously season with **salt** and **pepper**.



3. Toast buns

Once **fries** have roasted for 10 minutes, heat a medium heavy skillet (preferably cast-iron) over medium-high. Lightly brush cut sides of **buns** with **oil**. Add to skillet, cut-side down; cook until toasted, about 1 minute. Transfer to a plate.



4. Cook burgers

Lightly **oil** same skillet over medium-high heat. Add **burgers**; cook until browned and cooked through, 4–6 minutes per side.

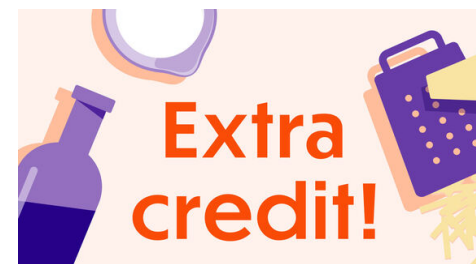
Add **Buffalo sauce** to a medium bowl. Add 1 burger at a time, tossing to coat.



5. Assemble & serve

Transfer **burgers** to **toasted buns**; top with **celery slaw** and **blue cheese**.

Serve **Buffalo blue cheese turkey burgers** with **oven fries** alongside. Enjoy!



6. Switch it up!

If you'd rather not have blue cheese on your burger, sprinkle the crumbles over the fries when they come out of the oven.