

DINNERLY



Garlicky Turkey Burger with Homemade Onion Rings



20-30min



2 Servings

Burgers are legit. But burgers with HOMEMADE ONION RINGS? Without a deep fat fryer? Now we are getting into very exciting dinner territory. You'll have absolutely no problems gathering fellow diners at the table. Lean turkey burgers are topped with a deconstructed take on Russian dressing: ketchup, mayo, and whole pickles. The onion rings, well, we've already made it clear how we feel about the...

WHAT WE SEND

- ground turkey
- potato buns ^{1,7,11}
- garlic
- bread & butter pickles ¹⁷
- mayonnaise ^{3,6}
- ketchup
- 1 medium yellow onion

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- skillet

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 700kcal, Fat 42g, Carbs 53g, Protein 32g



1. Prep ingredients

Peel **onion**, removing papery skin and thin top layer, then cut into ½-inch rings. Carefully separate rings, then pat dry. In a small bowl, whisk together **ketchup and all of the mayonnaise**. Season to taste with **salt and pepper**.



2. Shape burger

Peel and finely chop **2 teaspoons garlic**. In a medium bowl, combine **turkey** and **garlic**. Shape turkey into 2 (4-inch) patties, each about ½-inch thick. Season burgers all over with ½ **teaspoon salt** and **a few grinds pepper**.



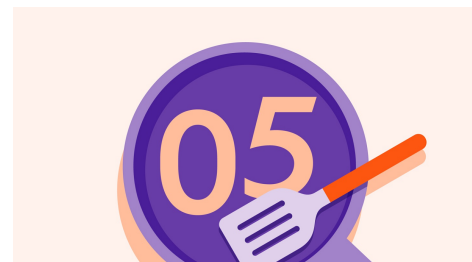
3. Prep batter

In a medium bowl, combine ½ **cup flour**, 1¼ **teaspoons salt**, and **a few grinds pepper**. Whisk in ½ **cup plus 1 tablespoon water** (be sure to measure water correctly). Whisk until smooth. In a shallow bowl, dust **onions** lightly with **flour**, then tap off excess. Line a plate with paper towels.



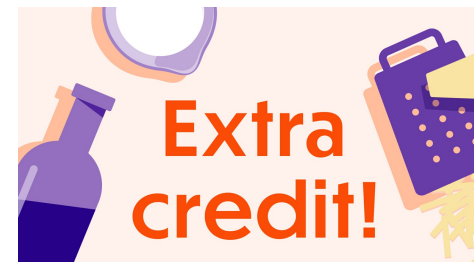
4. Fry onion rings

Heat ¼-inch **oil** in a large skillet over medium-high. In batches, coat **onions** completely in batter, then carefully add to hot oil. Cook, turning once, until golden brown, 3–4 minutes. Transfer to a paper towel-lined plate. Once all onions are fried, pour off **all but 2 tablespoons oil** from skillet. Transfer **1 tablespoon of the onion oil** to a small bowl.



5. Finish burgers & serve

Toast **buns** cut side-down in **remaining oil** over medium-high, about 30 seconds. Remove buns, then add **reserved 1 tablespoon onion oil** and **burgers** to skillet; cook until brown and cooked through, 2–3 minutes per side. Place **burgers** on **buns**; top with **pickles** and **a dollop of the mayo sauce**. Serve **onion rings** and **remaining sauce** on the side for dipping. Enjoy!



6. Spice it up!

For a spicier onion ring, add a pinch of your favorite chili powder or cayenne pepper to the batter.