

# DINNERLY



## Bunless Turkey Burger and Mediterranean Cucumber-Orzo Salad



20-30min



2 Servings

Bunless turkey burgers are totally a thing, or at least we think they should be. We pair a juicy turkey burger with an herby Mediterranean salad loaded with fresh cucumbers, parsley, and orzo. Then to top it all off we add a drizzle of garlicky-sour cream sauce. Unlike Sir Mix-a-Lot, we do want some, even without the buns (hun)—scratch that—for this turkey burger we prefer it. We've got you cov...

## WHAT WE SEND

- garlic
- parsley
- cucumbers
- ground turkey
- orzo pasta <sup>1</sup>
- sour cream <sup>2</sup>

## WHAT YOU NEED

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

## TOOLS

- fine-mesh sieve
- nonstick skillet
- saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 560kcal, Fat 34g, Carbs 34g, Protein 29g



### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Peel and finely chop **1 large garlic clove**. Transfer **¼ teaspoon chopped garlic** to a small bowl and reserve for step 5. Pick **parsley leaves** from **stems**; finely chop stems and roughly chop leaves (keeping separate). Trim ends from **cucumbers**, quarter lengthwise, and cut crosswise into ¼-inch pieces.



### 2. Form turkey patties

In a medium bowl, combine **turkey, parsley stems, remaining garlic, ½ teaspoon salt, and a few grinds pepper**. Form into 2 (5-inch) wide patties.



### 3. Cook orzo

Add **orzo** to boiling water and cook until al dente, about 8 minutes. Drain well and return to pot, keeping off heat.



### 4. Cook turkey burgers

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **turkey burgers** and cook 3–4 minutes per side, or until cooked through.



### 5. Finish & serve

To small bowl with **garlic**, add **sour cream, 2 teaspoons oil, and 1 teaspoon of water** (or more), to make a spoonable sauce. To **orzo**, add **cucumbers, parsley leaves, 1 tablespoon vinegar, and 2 tablespoons oil**; toss to combine and season to taste with **salt and pepper**. Serve **turkey burgers** with **orzo salad** alongside and drizzle **garlic sauce** all ...



### 6. Take it to the next level

Take the salad to Greece by adding crumbled feta, chopped dill, Kalamata olives, or sliced grape tomatoes.