

DINNERLY



Bunless Turkey Burger with 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. To top it 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 covered!

WHAT WE SEND

- ¼ oz fresh parsley
- 1 cucumber
- 3 oz orzo ¹
- 10 oz pkg ground turkey
- 1 oz sour cream ²

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium nonstick skillet

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.

Finely chop **1 teaspoon garlic**. Pick **parsley leaves** from **stems**; finely chop stems and roughly chop leaves, keeping separate.

Trim ends from **cucumbers** and quarter lengthwise. Cut crosswise into ¼-inch pieces.



4. Make garlic sauce

In a small bowl, stir to combine **sour cream**, **remaining garlic**, **2 teaspoons oil**, and **1 teaspoon water**; add more water, if needed, until it drizzles from a spoon.



2. Cook orzo

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



5. Finish salad & serve

To saucepan with **orzo**, add **cucumbers**, **parsley leaves**, **2 tablespoons oil**, and **1 tablespoon vinegar**. Toss to combine and season to taste with **salt** and **pepper**.

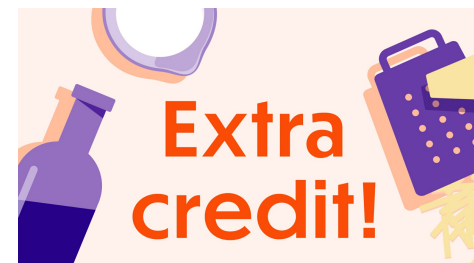
Serve **turkey burgers** with **orzo salad** and **garlic sauce** drizzled over top. Enjoy!



3. Cook burgers

In a medium bowl, combine **turkey**, **parsley stems**, **all but ¼ teaspoon garlic**, **½ teaspoon salt**, and **a few grinds of pepper**. Form into 2 (5-inch wide) **patties**.

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



6. Take it to the next level

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