

DINNERLY



Reuben Turkey Burger with Oven Fries



20-30min



2 Servings

We're always ready for a reuben, but we're always down for a turkey burger too. How did we get ourselves out of this terrible dilemma? We seasoned ground turkey with pastrami spice, smashed the burgers in a hot skillet for crispy edges, and topped them off with melted fontina and tangy sauerkraut. Crisis averted! We've got you covered!

WHAT WE SEND

- 2 potatoes
- 10 oz pkg ground turkey
- ¼ oz pastrami spice blend
- 2 artisan buns ^{1,2,3,4}
- ½ lb sauerkraut
- 2 oz shredded fontina ²

WHAT YOU NEED

- all-purpose flour ⁴
- neutral oil
- kosher salt & ground pepper
- butter ²

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 1020kcal, Fat 53g, Carbs 98g, Protein 46g



1. Prep fries

Preheat oven to 450°F with a rimmed baking sheet on a rack in the lower third.

Scrub **potatoes**; halve lengthwise and cut into ¼-inch thick fries. In a large bowl, toss with **2 tablespoons each of flour and oil**; season with **salt** and **pepper**.



2. Cook fries & prep turkey

Carefully transfer **fries** to preheated baking sheet, spreading into a single layer. Roast on lower oven rack until tender and browned in spots, tossing halfway through cooking time, 30–35 minutes.

In a medium bowl, mix to combine **ground turkey, pastrami spice**, and **1½ teaspoons salt**; divide into 2 equal portions (do not form into patties).



3. Toast buns

When **potatoes** are halfway cooked, heat a medium heavy skillet (preferably cast-iron) over high until very hot, about 2 minutes. Add **1 tablespoon butter**; cook until melted. Toast **buns**, cut-side down, until lightly browned, about 1 minute. Transfer to plates.



4. Smash burgers

Lightly drizzle skillet with **oil**. Add **turkey**; smash each portion flat with a spatula, forming 2 (5-inch) patties. Top each with ¼ **cup sauerkraut** and lightly press with spatula to help adhere (reserve remaining sauerkraut for own use). Cook, undisturbed, until outer edges are brown, 4–5 minutes.



5. Finish & serve

Flip **patties** so that **sauerkraut** is on the bottom. Top each with **fontina**; cover and cook until patties are cooked through, sauerkraut is softened and browned in spots, and cheese is melted, 2–3 minutes. Transfer to **toasted buns**.

Serve **reuben turkey burger** with **roasted oven fries** and any desired condiments alongside. Enjoy!



6. Special sauce!

Make a special sauce on the side for dipping! Stir to combine mayonnaise, ketchup, sweet pickle relish, horseradish (or mustard), white vinegar, paprika, and salt.