

DINNERLY



Meatloaf Turkey Burger with Green Bean Fries & Creamy Ranch



20-30min



2 Servings

We're into making dinner a handheld situation. Case in point—these meatloaf turkey burgers, which offer up all of the warm and fuzzies of your favorite meatloaf, but in burger form. Stepping in for the fries are roasted green beans, which will go down a whole lot smoother with even the pickiest of eaters thanks to the creamy ranch dipping sauce. We've got you covered!

WHAT WE SEND

- 1 oz sour cream ⁷
- ¼ oz ranch seasoning ⁷
- ¼ oz granulated garlic
- ½ lb green beans
- 10 oz pkg ground turkey
- 1 oz panko ¹
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 1 large egg ³
- ketchup

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 42g, Carbs 53g, Protein 40g



1. Prep ranch & green beans

Preheat broiler with a rack in the top position.

In a small bowl, whisk to combine **sour cream**, **1 teaspoon ranch powder**, **a pinch of granulated garlic**, and **1 tablespoon each of water and oil**. Season to taste with **salt and pepper**; set aside for serving.

Trim ends from **green beans**, then toss on a rimmed baking sheet with **2 teaspoons oil** and **a pinch each salt and pepper**.



4. Broil burgers & beans

Spoon **1 tablespoon ketchup** on top of each **burger**. Broil on top oven rack until glaze is browned in spots and burgers reach 165°F internally, 2–4 minutes. Transfer burgers to **buns**.

Continue to broil **green beans** on top oven rack until tender and browned in spots, about 3 minutes more (watch closely as broilers vary).



2. TURKEY VARIATION

In a medium bowl, gently knead to combine **ground turkey**, **panko**, **¼ teaspoon granulated garlic**, **1 large egg**, **1 teaspoon ketchup**, **¾ teaspoon salt**, and **a few grinds of pepper**. Divide mixture in half, then shape into 2 (4-inch) burgers, about ½-inch thick.



5. Assemble burgers & serve

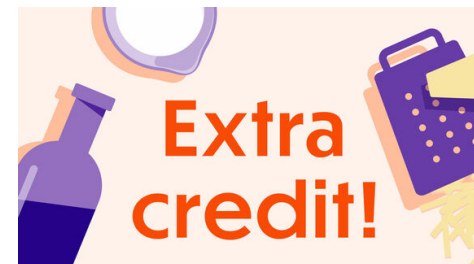
Top **burgers** with **more ketchup**, if desired.
Serve **meatloaf burgers** with **green bean fries** alongside. Spoon **creamy ranch** over top or serve alongside for dipping. Enjoy!



3. Toast buns & cook burgers

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-side down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.

Heat **2 teaspoons oil** in same skillet. Add **burgers** and cook until browned on the bottom, 4–5 minutes. Flip burgers, then transfer to baking sheet with **green beans**.



6. Take it to the next level

Feeling a little fancy? Make a quick sweet & sour glaze by combining ketchup, vinegar, and sugar. Spoon over burgers in step 4 and broil.