DINNERLY



Turkey Cheeseburger Taquitos

with Pickles & Shredded Lettuce





What do you get when you take a turkey cheeseburger and wrap it up in a crispy tortilla? Not to be dramatic, but we'd call that a bite of heaven. Serve it on a bed of lettuce and with a creamy special sauce, then do your happy dance. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 romaine heart
- · 3¼ oz dill pickles
- 1/4 oz granulated garlic
- 10 oz pkg ground turkey
- · 6 (6-inch) corn tortillas
- 2 oz shredded cheddarjack blend ⁷

WHAT YOU NEED

- ¼ cup mayonnaise 3
- ketchup
- neutral oil
- kosher salt & ground pepper

TOOLS

- · rimmed baking sheet
- medium skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 59g, Carbs 56g, Protein 39g



1. Prep ingredients & sauce

Preheat oven to 425°F with a rack in the upper third.

Finely chop half of the onion (save rest for own use). Halve lettuce; thinly slice one half crosswise (save rest for own use). Finely chop pickles.

In a small bowl, whisk together 1 tablespoon pickles, ¼ teaspoon granulated garlic, ¼ cup mayonnaise, and 2 tablespoons ketchup.



2. Cook filling

Lightly oil a rimmed baking sheet.

Heat 1 tablespoon oil in a medium skillet over medium-high. Add turkey and onions; season with salt and pepper. Cook, breaking up meat into smaller pieces, until cooked through, 3–5 minutes. Off heat, stir in remaining pickles, 1 teaspoon granulated garlic, and 2 tablespoons ketchup.



3. Assemble taquitos

Wrap **tortillas** in a damp paper towel. Microwave in 30-second increments until warmed and pliable. Place on a clean work surface.

Evenly divide **filling** on one half of each tortilla, then top filling with **cheese**.

Starting at the filled side, roll up tightly.

Place seam-side down on prepared baking sheet. Generously brush tops and sides with **oil**.



4. Bake taquitos & serve

Bake on upper oven rack until goldenbrown and crispy, 15–20 minutes (watch closely as ovens vary).

Serve turkey cheeseburger taquitos on a bed of shredded lettuce. Drizzle with special sauce or serve alongside. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!