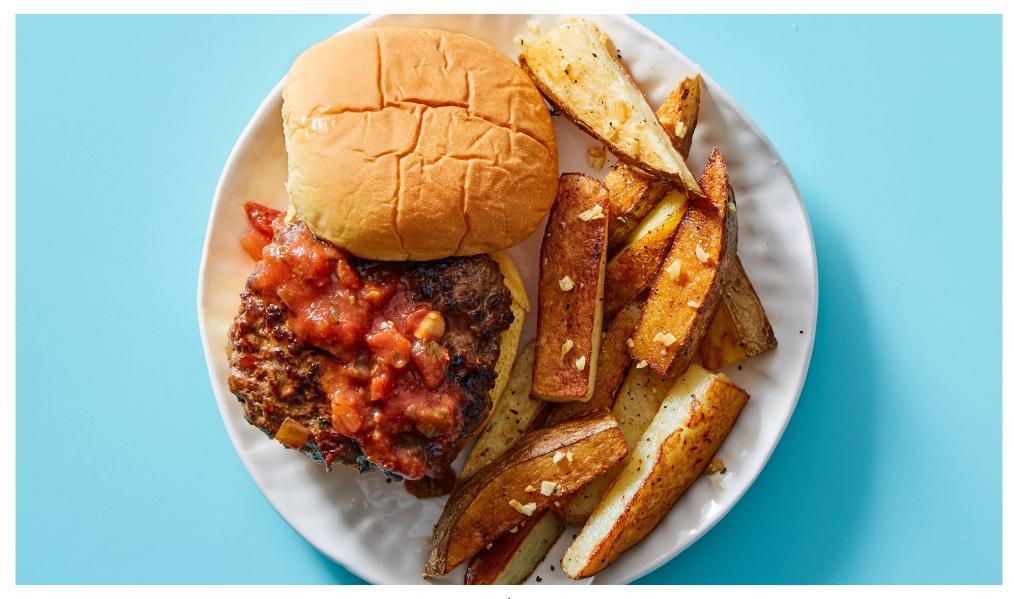
DINNERLY



Tex-Mex Stuffed Turkey Cheeseburger with Garlicky Oven Fries

This burger isn't the only thing that's going to be stuffed at dinnertime! Fontina-stuffed turkey burgers + garlicky oven fries + chunky salsa = full bellies, full hearts, can't lose. We've got you covered!



20-30min 2 Servings



WHAT WE SEND

- 1 russet potato
- 10 oz pkg ground turkey
- · 4 oz salsa
- · 2 oz shredded fontina 7
- · 2 potato buns 1,7,11

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 49g, Carbs 73g, Protein 39g



1. Prep oven fries

Preheat oven to 450°F with a rack in the lower third. Finely chop 1 teaspoon garlic. Scrub potato, then cut in half crosswise and cut each half lengthwise into ¼-inch thick wedges. On a rimmed baking sheet, toss potatoes with 1 tablespoon oil; season with salt and pepper.



2. Roast oven fries

Roast **potatoes** on lower oven rack until tender and browned in spots, 20–25 minutes. Remove from oven, then use a spatula or tongs to carefully toss fries with **chopped garlic** and **2 teaspoons oil**. Return to lower oven rack and roast until garlic is fragrant, about 2 minutes more.



3. TURKEY VARIATION

Meanwhile, finely chop fontina. In a medium bowl, knead to combine turkey and 2 tablespoons of the salsa. With lightly moistened hands, divide mixture into 2 meatballs. Press half of the chopped cheese into the center of each. Wrap turkey around cheese to form 2 (3½-inch) patties. Season both sides of each patty with salt and pepper.



4. Toast buns

Heat 1 tablespoon oil in a medium heavy skillet (preferably cast-iron) over mediumhigh. Add buns, cut side down, and cook until lightly toasted, about 2 minutes.

Transfer buns to plates.



5. Cook burgers & serve

Heat 1 tablespoon oil in same skillet over medium-high. Add burgers, cover, and cook, turning once, until lightly charred and cooked through, 4–5 minutes per side (reduce heat if browning too quickly). Serve stuffed cheeseburgers on toasted buns and top with some of the remaining salsa. Serve oven fries alongside. Enjoy!



6. Make it ahead!

Season and shape your burger patties ahead of time to speed through dinner service! Cover and hold them in the refrigerator overnight. Take them out to come to room temperature before beginning step 1.