

DINNERLY



Low-Carb Steakhouse Style Turkey Burger

with Charred Tomatoes & Wedge Salad



ca. 20min



2 Servings

The mere mention of a steakhouse immediately conjures images of juicy, perfectly cooked meat, steak sauce, cooling wedge salads draped with creamy dressings, and, of course...dollar signs! With this bunless burger, we're bringing you all the steakhouse vibes, minus the price tag. We sub in lean turkey patties glazed with Worcestershire sauce are served with charred tomatoes and a romaine wedge salad. We've got you covered!

WHAT WE SEND

- 2 plum tomatoes
- 1 romaine heart
- 2 (1 oz) sour cream¹
- ¼ oz granulated garlic
- 10 oz pkg ground turkey
- 1½ oz Worcestershire sauce²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- medium heavy skillet (preferably cast-iron)

ALLERGENS

Milk (1), Fish (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 500kcal, Fat 37g, Carbs 14g, Protein 29g



1. Prep ingredients

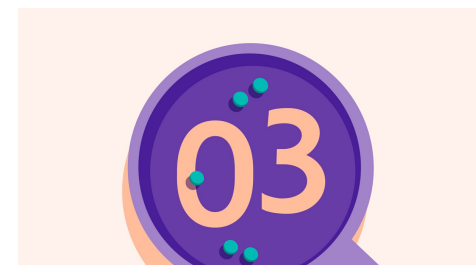
Halve **tomatoes** lengthwise, then season cut sides with **salt** and **pepper**.

Trim root end from **lettuce**, then cut lengthwise into quarters.



2. Make creamy dressing

In a small bowl, combine **sour cream**, 1 **tablespoon red wine vinegar**, 1½ **tablespoons oil**, 2 **teaspoons water**, and ½ **teaspoon granulated garlic**. Season to taste with **salt** and **pepper**.



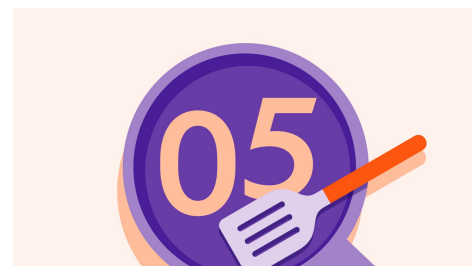
3. TURKEY VARIATION

In a medium bowl, use your hands to gently combine **ground turkey** and ½ **teaspoon granulated garlic**. Shape into 2 (5-inch) patties. Season with **salt** and a **few grinds of pepper**.



4. Cook burgers

Heat 2 **teaspoons oil** in a medium heavy skillet over high. Add **burgers** and cook until cooked through, 4 minutes per side. Pour **Worcestershire sauce** over burgers; flip and cook until internal temperature reaches 165°F and burgers are glazed, about 1 minute. Transfer to plates.



5. Char tomatoes & serve

Immediately add **tomatoes** to same skillet, cut side-down. Cook until lightly charred, moving tomatoes gently with tongs to help them deglaze skillet, about 3 minutes. Transfer to plates with **burgers** and season with **salt** and **pepper**.

Divide **lettuce** between plates, then spoon **dressing** over **lettuce** and **burgers**. Enjoy!



6. Take it to the next level

As an ode to steakhouse menus, you could add a quick creamed spinach side: chopped spinach, frozen or fresh, cooked with sautéed shallots and a splash of cream.