

MARLEY SPOON



Spinach & Dill Turkey Burger

with Cucumber Yogurt & Steak Fries



30-40min



2 Servings

There's nothing like a new take on a classic, and burgers make the perfect blank canvas on which to experiment with different flavors. For this riff, we start with ground turkey and add sautéed spinach to the mix. The burgers are topped with a tzatziki-inspired yogurt sauce, flavored with lots of fresh dill and grated cucumber. They're lighter and more refreshing than any burger you've had before.

What we send

- 2 potatoes
- 1 shallot
- ¼ oz fresh dill
- 5 oz baby spinach
- 10 oz pkg grass-fed ground beef
- 1 cucumber
- 4 oz Greek yogurt ²
- 2 artisan buns ^{1,2,3,4}

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- large nonstick skillet
- vegetable peeler
- box grater

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 890kcal, Fat 42g, Carbs 86g, Protein 47g



1. Make steak fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then halve lengthwise and cut into ½-inch thick wedges.

On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until brown and crisp, 20-25 minutes.



4. Make yogurt sauce

Peel **cucumber**, then grate on the large holes of a box grater. Pat dry to remove excess moisture.

In a small bowl, add **grated cucumber**, **yogurt**, **remaining shallots and dill**, and **1 tablespoon each of vinegar and oil**. Stir to combine and season to taste with **salt** and **pepper**.



2. Sauté spinach

Finely chop **shallot**. Finely chop **dill fronds and tender stems**. Coarsely chop **spinach**.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add all but 1 tablespoon of the shallots; cook while stirring until softened, about 3 minutes. Add spinach; season with **salt**. Cook, stirring, until wilted, about 1 minute.



5. Cook burgers

Heat reserved skillet over medium-high. Lightly brush cut sides of **buns** with **oil**. Toast in skillet, cut sides down, until golden brown, 1-2 minutes; transfer to plates. Add **2 tablespoons oil** to skillet and cook **burgers**, covered, over medium heat, until well browned and medium-rare, 3-4 minutes per side (or longer for desired doneness).



3. Make burger patties

Transfer **spinach** to a large bowl; wipe out skillet and set aside until step 5. Let spinach mixture cool slightly, then add **beef**, **half of the dill**, **½ teaspoon salt** and **¼ teaspoon pepper** to bowl; mix gently to combine. Form into **2 (4-inch) patties**.



6. Assemble burgers & serve

Place **burgers** on **toasted buns** and top with **some of the cucumber yogurt sauce**. Serve **burgers** alongside **steak fries** with **remaining sauce** for dipping. Enjoy!