

# DINNERLY



## Philly-Style Turkey Burgers with Cheesy Broccoli



20-30min



2 Servings

DeNic's in Philly's Reading Terminal Market serves up a life-changing pork hoagie. So here's a little Dinnerly Love inspired by the City of Brotherly Love—a recipe to satisfy that special DeNic's craving we get on the regular, but with a lean spin! Tender turkey burgers are topped with crisp broccoli and a layer of melted fontina, then sandwiched between a charred, but still soft, potato bun. We've got you covered!

## WHAT WE SEND

- ½ lb broccoli
- 10 oz pkg ground turkey
- ¼ oz fennel seeds
- 2 oz shredded fontina <sup>2</sup>
- 2 artisan buns <sup>1,2,3,4</sup>
- 2 oz roasted red peppers

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

## TOOLS

- 2 medium skillets

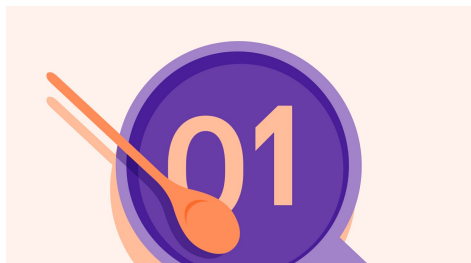
## ALLERGENS

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 670kcal, Fat 43g, Carbs 35g, Protein 42g



### 1. TURKEY VARIATION

Cut **broccoli** into 1-inch florets, if necessary.

Finely chop 2 large **garlic** cloves.

In a large bowl, combine **turkey**, half of the **chopped garlic**, and ½ **teaspoon fennel seeds**. Season with **salt** and **pepper**. Form into 2 thin patties, about 5 inches wide. Lightly season with **salt** and **pepper**.



### 4. Cook burgers & serve

Add 1 **tablespoon oil** to same skillet; add **burgers** (it's ok if they touch). Cover and cook until browned and cooked through, about 4 minutes per side.

Place **burgers** on **buns** and top with **roasted red peppers** and some of the **cheesy broccoli**. Serve **remaining broccoli** alongside. Enjoy!



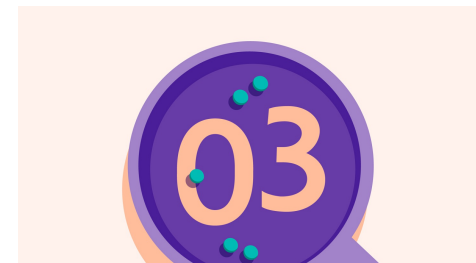
### 2. Cook broccoli

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch of salt**; toss to coat. Add 3 **tablespoons water**, cover, and cook over medium-high heat until crisp-tender, 3–4 minutes. Add **remaining chopped garlic** and cook, uncovered, until lightly browned in spots and water is evaporated, about 3 minutes.



### 5. ...

What were you expecting, more steps?



### 3. Add cheese & toast buns

Off heat, press **broccoli** together in an even layer and top with **cheese**. Cover to keep warm.

Heat a second medium skillet over medium-high. Add **buns**, cut side-down, and toast until golden, about 1 minute. Close buns and toast bottom side, about 1 minute. Set aside.



### 6. ...

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