

# MARLEY SPOON



## Bánh Mì Turkey Burger

with Sweet Pickled Cucumber & Carrot

 30-40min  2 Servings

No bland turkey burgers here! We've added ginger, garlic, and cilantro to ground turkey for a flavor punch and pan-roasted them to keep them nice and juicy. Topped with sweet-tangy pickled carrots and cucumbers, cilantro, and sliced jalapeños (if you dare!) this burger is not to be overlooked.

## What we send

- 3 oz carrots
- 1 cucumber
- 1 oz rice vinegar
- 1 piece fresh ginger
- garlic
- ¼ oz fresh cilantro
- 1 jalapeño chile
- 2 ciabatta rolls <sup>2,3</sup>
- 10 oz pkg ground turkey
- 2 (1 oz) mayonnaise <sup>1,2</sup>

## What you need

- sugar
- kosher salt & ground pepper
- olive oil

## Tools

- box grater
- medium ovenproof skillet

## Allergens

Egg (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 830kcal, Fat 49g, Carbs 64g, Protein 37g



### 1. Pickle carrot & cucumber

Preheat oven to 450°F with a rack in the center. Peel and grate **carrot** on large holes of a box grater. Thinly slice **cucumber** into rounds. In a medium bowl, combine **vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**, whisking to dissolve. Pour **½ of liquid** into a 2nd medium bowl; add carrots to 1 bowl and cucumbers to 2nd bowl. Set aside, tossing occasionally.



### 4. Cook turkey burgers

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **burgers** and cook, flipping once, until browned all over, about 6 minutes. Transfer skillet to center oven rack and roast until firm to the touch and cooked through, 6-7 minutes. Meanwhile, unwrap **rolls** and bake until slightly crisp, about 3 minutes (watch closely).



### 2. Prep ingredients

Peel and finely chop **1 tablespoon ginger** (save rest for own use). Finely chop **2 large garlic cloves**. Pick **cilantro leaves** from **stems**; finely chop stems, keeping leaves whole. Thinly slice **jalapeño**. Split **ciabatta rolls** and wrap in foil. Transfer to oven until heated, 5-8 minutes.



### 5. Assemble burgers

Spread bottom half of **rolls** with **mayonnaise** and add as many **jalapeño slices** as desired. Add **burgers**. Using a slotted spoon, add **some of the cucumbers and carrots**. Top with **a few cilantro leaves** and **a drizzle of some carrot pickling liquid**. Close **sandwiches** and cut in half.



### 3. Make turkey burgers

In a medium bowl, combine **turkey**, **ginger**, **garlic**, **cilantro stems**, and **½ teaspoon salt**. Using slightly moistened hands, form the mixture into 2 (½-inch thick) patties, roughly the shape of the **ciabatta rolls**.



### 6. Finish salad & serve

Drain **cucumbers** and **carrots** (reserving the **pickling liquid**) and combine with **remaining cilantro leaves**. Serve **sandwiches** with **pickled veggie salad** and **reserved pickling liquid** for dipping. Enjoy!