

# DINNERLY



## Cheddar-Stuffed Turkey Burger with Blistered Green Beans & Garlic Aioli



20-30min



2 Servings

You heard it here first folks, green bean fries are the new french fry! Don't believe us? Make these juicy, cheese-stuffed turkey burgers for your next at-home burger night and you'll wonder why you haven't always smothered your green beans (and everything else) in garlic aioli. We've got you covered!

## WHAT WE SEND

- 1 plum tomato
- ½ lb pkg green beans
- 10 oz pkg ground turkey
- garlic
- 1 oz pkt mayonnaise <sup>3,6</sup>
- 2 potato buns <sup>1</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- medium heavy skillet (preferably cast-iron)

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

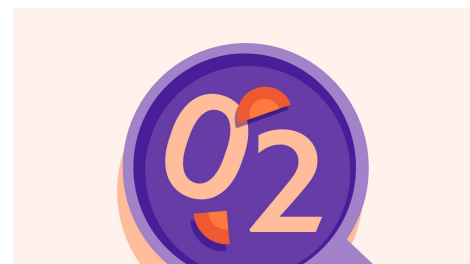
## NUTRITION PER SERVING

Calories 750kcal, Fat 50g, Carbs 36g, Proteins 45g



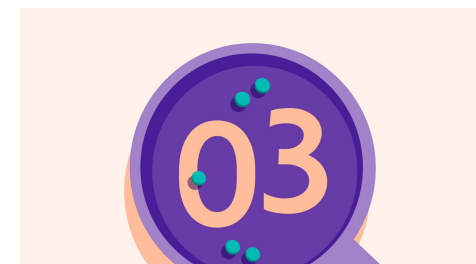
### 1. Prep tomato & green beans

Cut **tomato** into ½-inch slices. Trim stem ends from **green beans**. Toss both with **1 tablespoon oil** and **a pinch each of salt and pepper**.



### 2. Form burgers

With lightly moistened hands, divide **ground turkey** into **two meatballs**. Make an indentation in the middle of each and fill with **cheese**. Wrap turkey around cheese to form **two (3½-inch) patties**. Brush each with **oil** and season generously with **salt and pepper**.



### 3. Make garlic mayo

Finely grate ½ **teaspoon garlic** into a small bowl. Add **mayonnaise** and **a generous pinch each of salt and pepper**; gradually whisk in **1 tablespoon oil**.

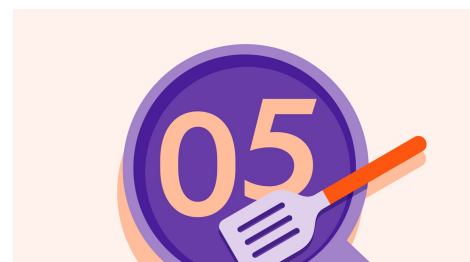


### 4. Blister beans & tomato

Heat a medium heavy skillet (preferably cast-iron) over high. Add **green beans** and cook, turning occasionally, until blackened in spots, 3–4 minutes. Transfer to a plate.

Add **tomato slices** to skillet; cook until just browned, about 1 minute per side. Transfer to same plate.

Toast **buns**, cut side-down, until golden, about 30 seconds. Flip and toast bottom side, about 30 seconds.



### 5. Cook burgers

Add **1 tablespoon oil** to same skillet; add **burgers**. Cover and cook over medium heat, turning once, until lightly charred and cooked through, 4–5 minutes per side. Spread **buns** with **garlic mayo**; place burgers on top. Return **green beans** to skillet to rewarm, 1 minute.

Serve **burgers** topped with **tomatoes**, and with **green beans** and **remaining mayo** alongside. Enjoy!



### 6. Kids pitch in!

Kids can help get their hands dirty forming the burgers and mixing the garlic mayo—just be sure to give hands a good scrub before and after! Get them involved in building their own burgers, too in step 5.