

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 turkey burgers for your next at-home burger night and you'll be wondering 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 ^{1,2}
- 2 potato buns ³
- 2 oz shredded cheddar-jack blend ⁴

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

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

ALLERGENS

Egg (1), Soy (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

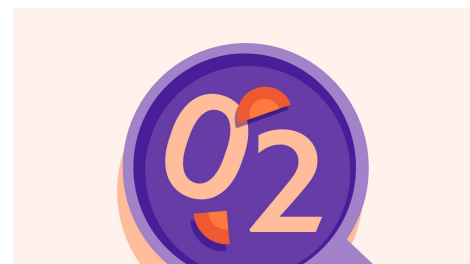
NUTRITION PER SERVING

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



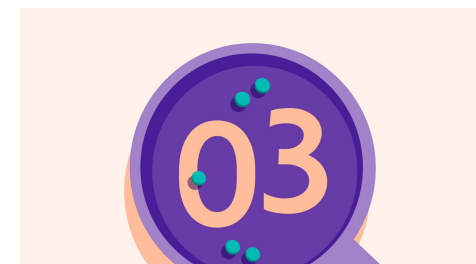
1. Prep tomato & green beans

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 each with __cheese**. Wrap the 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.

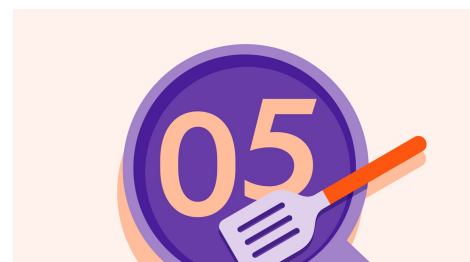


4. Blister beans & tomato

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.