





Banh Mi 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. Cook, relax, and enjoy!

What we send

- cucumbers
- ground turkey
- rice vinegar
- carrots
- fresh ginger
- jalapeño
- fresh cilantro
- garlic

What you need

- coarse kosher salt
- olive oil
- sugar

Tools

- box grater
- fine-mesh sieve
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 755.0kcal, Fat 31.0g, Proteins 44.4g, Carbs 68.3g



1. Pickle carrot & cucumber

Preheat oven to 450°F with a rack in the center. Peel and grate **carrots** on large holes of a box grater. Thinly slice **cucumbers** 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 cucumber 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!