

DINNERLY



Griddled Onion Turkey Burgers with Fontina & Sweet Potato Fries

 20-30min  4 Servings

We've taken a classic burger and jazzed up every element. Ground beef becomes juicy ground turkey. Cheddar cheese becomes zesty pepper jack, lettuce and tomato become flavorful, sweet griddled onions, and sweet potato fries are subbed in place of regular french fries. We're all about old standards for a busy weeknight, but why not keep it fresh?! We've got you covered!

WHAT WE SEND

- ground turkey
- red onion
- sweet potatoes

WHAT YOU NEED

- coarse salt
- freshly ground pepper
- olive oil

TOOLS

- box grater
- nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 720.0kcal, Fat 31.8g, Proteins 46.8g, Carbs 57.7g



1. Prepare ingredients

Preheat oven to 425°F. Cut **sweet potato**, lengthwise, into ½-inch wedges. Peel **onions**. Holding the root end, slice ¾ of each onion into ¼-inch thick rounds, keeping slices intact. Grate the remaining onion on the large holes of a box grater. Halve each piece of **fontina** horizontally.



4. Cook onion

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **sliced onion**, season with **salt**, and cook until browned, about 3 minutes. Flip onions. Add **patties** on top of the 4 largest onion rounds and press down, so the onions are embedded. Cook until browned, about 3 minutes. Stir to break up the loose onions on the side.



2. Make sweet potato fries

Toss **sweet potatoes** with **2 tablespoons oil** on a rimmed baking sheet and season well with **1 teaspoon salt** and **a few generous grinds pepper**. Roast, tossing halfway through until browned and tender, about 25 minutes.



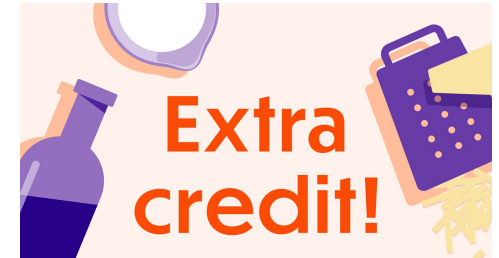
5. Cook the burgers

Flip **patties**, then add **2 cheese slices** to each. Cover pan and cook burgers are until completely cooked through and cheese is melted, 2-3 minutes. Transfer burgers to a plate; top with **onions**. Split **buns** in half and place in skillet, cut-side-down. Cook until slightly toasted, about 2 minutes. Place **burgers** on **buns** and serve with **sweet potato fries**. Enjoy!



3. Make burger patties

In a medium bowl, combine **ground turkey**, **grated onion**, **1½ teaspoons salt** and **a few grinds of pepper**. Divide mixture into quarters and, using damp hands, form into 4, ½-inch thick **patties**.



6. Take it to the next level

You know what would be amazing with this meal? A garlicky mayo: finely grate a garlic clove (a microplane is the best tool for the job) and stir it into a small bowl of mayonnaise. Serve it on the side for dipping the fries or double dipping before each burger bite.