



DINNERLY



FAST

LOW CARB

Juicy Lucy Turkey Burger with Blistered Green Beans

 20-30min  2 Servings

A Juicy Lucy is a burger stuffed with cheese. One bite and you're greeted with a glorious ooey-gooey center. There's a longstanding beef between 2 bars in Minneapolis who each claim its creation. We don't know who invented it, but we do know that it was a stroke of genius. Right up there with sliced bread and electricity. More genius: a leaner turkey version stuffed with fontina. We've got you ...

WHAT WE SEND

- plum tomato
- garlic
- green beans
- ground turkey

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Calories 700.0kcal, Fat 47.0g, Proteins 40.0g, Carbs 33.0g



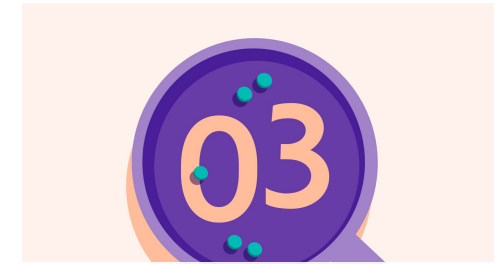
1. Prep ingredients

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



2. Form burgers

With lightly moistened hands, divide **turkey** into two meatballs and press **1 piece of cheese** into the center of each. Wrap the turkey around cheese to form **two ½-thick patties**. Brush with **oil** and season generously with **salt and pepper**.



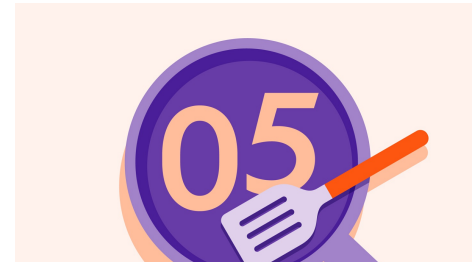
3. Make garlic mayo

Peel and grate **1 medium clove garlic** into a small bowl. Add **mayonnaise**, **a generous pinch salt and pepper**, and gradually whisk in **1 tablespoon oil**.



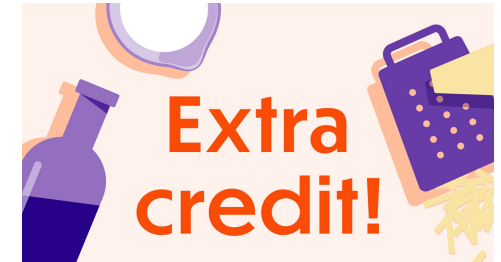
4. Blister beans

Heat a 10-inch cast-iron skillet over high. Add **beans** and cook, turning occasionally, until blackened in spots, 3–4 minutes. Transfer to a plate. Add **tomato slices** to skillet, cook just until browned, about 1 minute per side. Transfer to a plate. Toast **buns**, cut side-down until golden, about 30 seconds. Close buns, and toast bottom side for about 30 seconds.



5. Cook burgers

Add **1 tablespoon oil** to the same skillet; add **burgers**. Cover and cook over medium heat, turning once, until lightly charred and cooked through, 4–5 minutes per side. Spread inside of bun with **garlic mayo**. Place **burgers** and **tomatoes** on buns. Return **green beans** to skillet to rewarm for 1 minute, then serve with **remaining mayo** alongside for dipping. Enjoy!



6. Kids pitch in!

Kids can 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.