



Southwest Turkey Burger

with Broccoli Slaw



30-40min



2 Servings

Imagine a perfect world where a burger is healthier, but still full of flavor and pizzazz. We can't create a perfect world, but we have created that perfect burger for you! Lean ground turkey is topped with grilled red peppers and onions and sandwiched between a buttery brioche bun. A crunchy & creamy broccoli slaw will be your new favorite cabbage alternative.

What we send

- ground turkey
- red bell pepper
- brioche buns ^{1,3,7}
- garlic
- mayonnaise ^{3,6}
- red onion
- taco seasoning
- broccoli

What you need

- kosher salt & ground pepper
- sugar
- white wine vinegar ¹⁷

Tools

- microplane or grater

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

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 52g, Carbs 65g, Proteins 40g



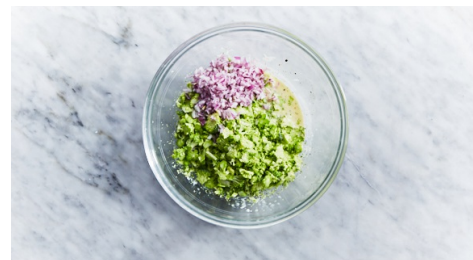
1. Prep ingredients

Light a grill, if using, and **oil** the grates. Halve, peel, and slice **all of the onion** into ½-inch thick rounds, keeping slices intact. Finely chop half of the onion slices. Cut **bell pepper** into quarters, removing stem, core and seeds. Trim stem end from **broccoli**, then cut into florets and thinly slice crosswise into small pieces.



4. Form burgers

Meanwhile, in a large bowl, combine **ground turkey, remaining chopped onions, 1¾ teaspoons taco seasoning, and ½ teaspoon salt**. Form into two (4-inch) patties, pressing down slightly in the center of each one with your thumb.



2. Make broccoli slaw

In a large bowl, whisk **2 tablespoons vinegar, 2 tablespoons of the mayonnaise, ½ teaspoon each salt and sugar, 1 tablespoon oil, and a few grinds pepper**. Grate **1 large garlic clove** into dressing, and whisk to combine. Add **broccoli** and **half of the chopped onions**. Toss to combine.



5. Grill burgers

Push vegetables to the side to make room, if necessary. Brush **burgers** with **oil** and add to grill or grill pan (or add to skillet with **1 teaspoon oil**) indentation side-up. Cook without disturbing until lightly charred on the bottom, about 6 minutes. Flip and grill until cooked through, about 6 minutes more. (Watch closely and reduce heat if necessary.)



3. Season & grill vegetables

Heat a grill pan or heavy skillet over medium-high. Brush **onions** and **peppers** with **1 tablespoon oil** and **½ teaspoon of taco seasoning**. Add to grill, grill pan, or skillet, and cook over medium heat, turning, until tender and charred in spots, 14-16 minutes (watch closely). Transfer to cutting board, slice peppers into 1-inch strips. Separate onion into rings.



6. Build burgers & serve

Split **buns** open (toast if desired) and spread **remaining mayonnaise** on the bottom halves. Place **peppers** on **buns** and top with **turkey burgers** and **onions**. Close and cut in half, if desired. Serve **turkey burgers** with **broccoli slaw** alongside. Enjoy!