

DINNERLY



Garlicky Turkey Burger with Homemade Onion Rings

 20-30min  4 Servings

Burgers are legit. But burgers with **HOMEMADE ONION RINGS**? Without a deep fat fryer? Now we are getting into very exciting dinner territory. You'll have absolutely no problems gathering fellow diners at the table. Lean turkey burgers are topped with a deconstructed take on Russian dressing: ketchup, mayo, and whole pickles. The onion rings, well, we've already made it clear how we feel about the...

WHAT WE SEND

- potato bun ^{1,7,11}
- red onion
- garlic
- bread & butter pickles ¹²
- ground turkey
- ketchup
- mayonnaise ^{3,6}

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper

TOOLS

- skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 42g, Carbs 53g, Proteins 32g



1. Prep ingredients

Peel **onion**, removing papery skin and thin top layer, then cut into ½-inch rings. Carefully separate rings, then pat dry. In a small bowl, whisk together **all of the mayonnaise and ketchup**. Season to taste with **salt and pepper**.



2. Shape burger

Peel and finely chop **4 teaspoons garlic**. In a medium bowl, combine **turkey** and garlic. Shape turkey into 4 (4-inch) patties, each about ½-inch thick. Season burgers all over with **1 teaspoon salt** and **a few grinds pepper**.



3. Prep batter

In a medium bowl, combine ½ cup flour, ¼ **teaspoons salt**, and **a few grinds pepper**. Whisk in ½ cup plus 2 **tablespoons water** (be sure to measure water correctly). Whisk until smooth. In a shallow bowl, dust **onions** lightly with **flour**, then tap off excess. Line a plate with paper towels.



4. Fry onion rings

Heat ¼-inch oil in a large skillet over medium-high. In batches, coat **onions** completely in batter, then carefully add to hot oil. Cook, turning once, until golden brown, 3–4 minutes. Transfer to a paper towel-lined plate. Once all onions are fried, pour off **all but 3 tablespoons** oil from skillet. Transfer **1 tablespoon onion oil** to a small bowl.



5. Finish burgers & serve

Toast **buns** cut side-down in **remaining oil** in skillet over medium-high, 30 seconds. Remove buns, then add **reserved 2 tablespoons onion oil** and **burgers** to skillet; cook until brown and cooked through, 2–3 minutes per side. Place **burgers** on **buns**; top with **pickles** and a **dollop of mayo sauce**. Serve **onion rings** and **remaining sauce** on the side for dipping. Enjoy!



6. Spice it up!

For a spicier onion ring, add a pinch of your favorite chili powder or cayenne pepper to the batter.