



# DINNERLY



## Bunless Turkey Burger and Mediterranean Cucumber-Orzo Salad

 20-30min  4 Servings

Bunless turkey burgers are totally a thing, or at least we think they should be. We pair a juicy turkey burger with an herby Mediterranean salad loaded with fresh cucumbers, parsley, and orzo. Then to top it all off we add a drizzle of garlicky-sour cream sauce. Unlike Sir Mix-a-Lot, we do want some, even without the buns (hun)—scratch that—for this turkey burger we prefer it. We've got you cov...

#### WHAT WE SEND

- parsley
- cucumbers
- orzo <sup>1</sup>
- garlic
- ground turkey
- sour cream <sup>7</sup>

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar <sup>17</sup>

#### TOOLS

- fine-mesh sieve
- nonstick skillet
- saucepan

#### ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Calories 550kcal, Fat 26g, Carbs 47g, Proteins 31g



#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Peel and finely chop **2 large garlic cloves**. Transfer  $\frac{1}{2}$  **teaspoon chopped garlic** to a small bowl and reserve for step 5. Pick **parsley leaves** from **stems**; finely chop stems and roughly chop leaves (keeping separate). Trim ends from **cucumbers**, quarter lengthwise, and cut crosswise into  $\frac{1}{4}$ -inch pieces.



#### 2. Form turkey patties

In a medium bowl, combine **turkey, parsley stems, remaining garlic, 1 teaspoon salt, and a few grinds pepper**. Form into 4 (5-inch) wide patties.



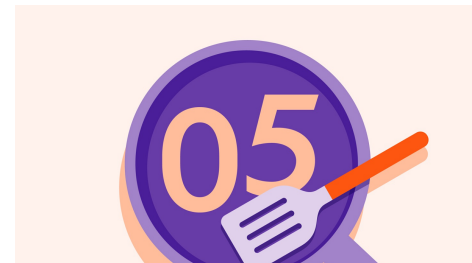
#### 3. Cook orzo

Add **orzo** to boiling water and cook until al dente, about 8 minutes. Drain well and return to pot, keeping off heat.



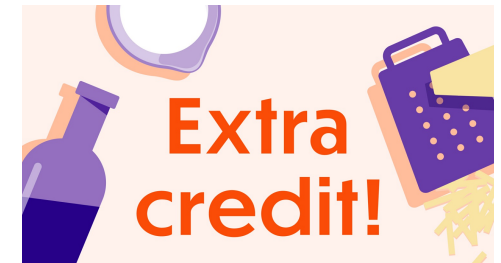
#### 4. Cook turkey burgers

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **turkey burgers** and cook 3–4 minutes per side, or until cooked through.



#### 5. Finish & serve

To small bowl with **garlic**, add **all of the sour cream, 1 tablespoon oil, and 1 teaspoon of water** (or more), to make a spoonable sauce. To **orzo**, add **cucumbers, parsley leaves, 2 tablespoons vinegar, and  $\frac{1}{4}$  cup oil**; toss to combine and season to taste with **salt and pepper**. Serve **turkey burgers** with **orzo salad** alongside and drizzle **garlic sauce**...



#### 6. Take it to the next level

Take the salad Greece by adding crumbled feta, chopped dill, Kalamata olives, or sliced grape tomatoes.