



DINNERLY



Southwest Turkey Burgers with Ranch & Charred Green Beans

 20-30min  2 Servings

We bumped up the Southwestern flare in these burgers with a pico de gallo-inspired spice blend. Don't be afraid to give that turkey a good smash in the pan, because all burgers are a little bit better with a thin and crispy, browned edge. Go ahead, it can take it. And, since ranch is awesome-sauce, we add a healthy-sized dollop on top. We've got you covered!

WHAT WE SEND

- green beans
- ground turkey
- tampico de gallo

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 525.0kcal, Fat 32.6g, Proteins 31.0g, Carbs 32.0g



1. Prep ingredients

Preheat broiler with an oven rack in top position. Trim stem ends from **green beans**.



2. Season turkey

In a medium bowl, combine **ground turkey** and **Tam-pico de gallo spice blend**. Divide seasoned ground turkey into 2 equal portions (do not form patties).



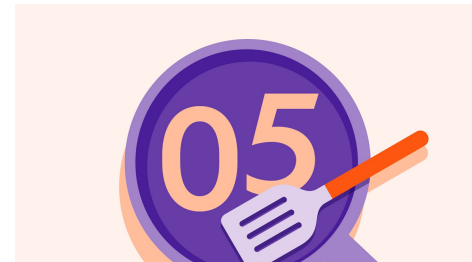
3. Toast buns & broil beans

Split open **buns**, place directly on top oven rack, and lightly toast, about 1 minute per side (watch closely as ovens vary). On a rimmed baking sheet, toss **green beans** with **2 teaspoons oil**; season with **salt** and **pepper**. Place on top rack and broil until tender and charred in spots, about 5 minutes (watch closely).



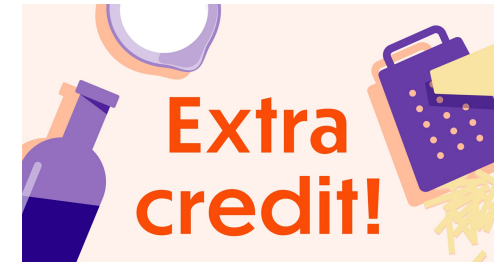
4. Cook burgers

Heat **1 tablespoon oil** in a medium, heavy skillet over medium-high until very hot. Place **turkey** in pan and smash each mound flat with a spatula, forming 3½-inch patties. Cook, undisturbed, until outer edges are brown, 2–3 minutes. Flip, and cook until cooked through, about 2 minutes.



5. Assemble & serve

Place **burgers** on **buns** and top each with a **dollop of ranch dressing**. Serve with **green beans** alongside and any **remaining dressing** for dipping. Enjoy!



6. Load it up!

Burgers are personal—we would never stop you from adding your favorite toppings. Pickles, tomatoes, onions, lettuce—do it your way.