

DINNERLY



Turkey Cheeseburger with Oven Fries & Pesto Mayo

 20-30min  2 Servings

We took an American-style turkey burger and fries to Italy. They came back with cool leather jackets and Ferraris. Just kidding! But we did drape lean turkey patties with Fontina, an Italian cheese that's perfect for melting. And basil pesto is mixed with mayo for a heavenly, creamy, herbacious sauce. There's even enough sauce to serve as a dip for the crispy oven fries. We've got you covered!

WHAT WE SEND

- ground turkey
- russet potatoes
- garlic clove

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

TOOLS

- nonstick skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 834.0kcal, Fat 48.5g, Proteins 37.5g, Carbs 65.5g



1. Prep potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**. Halve potato lengthwise, then cut into thin wedges (no need to peel).



2. Make oven fries

Toss **potato wedges** in a bowl with 2 **tablespoons oil** and season generously with **salt** and **pepper**. Spread in an even layer on a rimmed baking sheet and roast in lower third of oven without stirring, until golden and crisp, about 20 minutes.



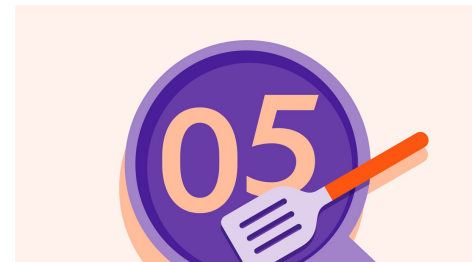
3. Make pesto mayo

Peel and grate 1 **small garlic clove** into a small bowl. Add **mayonnaise**, 2 **tablespoons of the pesto**, and a **pinch each salt and pepper**.



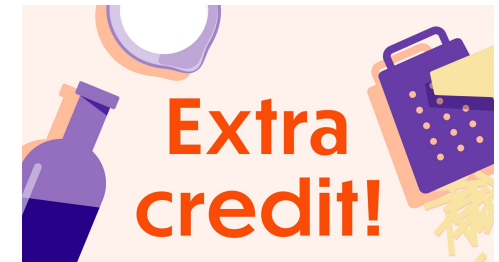
4. Prep burgers & fontina

Peel and grate 1 **small garlic clove** into a medium bowl. Add **turkey**, ½ **teaspoon salt**, **several grinds of pepper**, and 1 **tablespoon of the pesto** (save rest for own use). Using moistened hands, form mixture into 2 (4½-inch) patties, about ½-inch thick. Sprinkle **burgers** lightly with **salt**. Thinly slice **fontina**.



5. Make burgers & toast buns

Open **buns**; toast directly on oven rack, 2–3 minutes (watch closely). Heat 1 **tablespoon oil** in a medium nonstick skillet over medium-high. Add **burgers**; cook until underside is browned, 3–4 minutes. Flip burgers and top with **cheese**. Cover; cook until burgers are cooked through, and cheese is melted, 2–3 minutes. Serve on **buns** with **pesto mayo** and **fries**. Enjoy!



6. Kids pitch in!

Get budding chefs to help out by mixing together the pesto mayo in step 3, and forming the burger patties in step 4.