

Nothing says "comfort food" like a classic burger and fries, but we put a healthier spin on this dinner staple by using 100% organic Diestel ground turkey and serving it alongside oven baked fries. No matter what time of year it may be, this meal is sure to hit the spot.



Ingredients

russet potato fries	one potato ketchup
tomato	red onion marmalade
diestel ground turkey	boston lettuce
aged swiss	butter pickles
burger buns	
special sauce	

Ingredient Breakdown

Special Sauce: Mayonnaise (vegetable oil, olive oil, pasteurized egg yolks, lemon juice, red wine vinegar, salt), lemon juice, cornichons, capers, tarragon, parsley, chervil, shallots
One Potato Ketchup: Tomatoes, dried guajillo chilies, dried Mexican chilies, chipotle en-adobo, cane sugar, white wine vinegar, onions, garlic, aromatic spices, salt
Red Onion Marmalade: Red onions, reduced burgundy wine, aged red wine vinegar, sugar, aromatics
Butter Pickles: Kirby cucumbers, onions, white wine vinegar, sugar, cane sugar, celery seed, mustard seed, coriander seed, salt
Burger Buns: Flour, water, non-fat milk, yeast, salt
Burger Buns (GF): Udi's gluten-free hamburger buns

WHAT YOU NEED

colander/strainer, dish towel, baking sheet, large skillet, spatula, Tbsp. measuring spoon, ice cream scoop or large rounded spoon

FROM YOUR PANTRY

vegetable oil, salt (kosher or sea), pepper



1

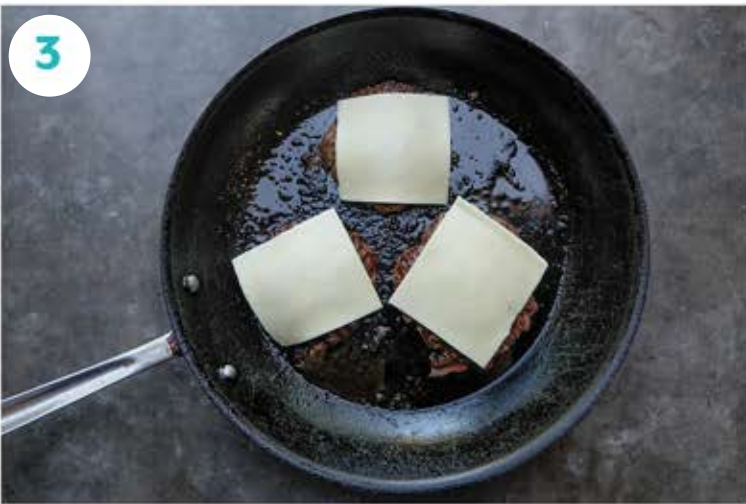
Preheat the oven to 450° F. Wash and dry all non-prepped produce. Drain the water from the **fries** and place them in a bowl. Drizzle lightly with oil and toss to coat evenly. Lightly oil a sheet pan, and lay the fries in a single layer on the baking sheet pan (use two baking sheets if necessary). Bake fries for 15-20 minutes, or until golden. Remove from the oven, sprinkle with salt and serve hot.



2

one potato suggests reading through the recipe before you start cooking!

While the fries are cooking, slice the **tomato** into ¼” slices. Line a plate or baking sheet with wax paper. Place the **ground turkey** into a large bowl and, using a small ice cream scoop, or large rounded spoon, portion equal-sized dollops of the turkey onto the lined plate. Make sure you have enough burgers for everyone! Lightly moisten your hands with water and flatten each portion, one by one, into patties about the diameter of each bun and place back onto the plate or baking sheet until ready to cook.



3

Glaze the bottom of a large skillet with oil and set over medium heat. When the oil is hot, place the burgers into the skillet and cook on one side, 5 minutes, or until bottoms are nicely browned. Flip the patties over and cook 5 more minutes.

Just before the burgers are finished cooking, place a slice or two of **Swiss cheese** on top of each one, let melt and remove the burgers from the pan.



4

Spread 1 Tbsp of **special sauce** on each bun bottom, followed by 1 Tbsp of **One Potato ketchup**. Place a burger on the **bun**, followed by a spoonful of **red onion marmalade**. Place a leaf or two of **lettuce** over each burger bun top, followed by a slice of tomato and three to four slices of **pickles**. Top with the remaining half of the burger bun. Serve the burgers accompanied by the French fries, and the remaining ketchup, the special sauce and the pickles. Enjoy!



GETTING KIDS INVOLVED

Kids can help make the fries and assemble the burgers.



COOKING

Make the burgers more kid-friendly by shaping the meat into mini sliders. While a giant burger might look daunting to a three year old, he may be interested in eating one that's just his size!



ENCOURAGING KIDS TO TRY

If you like your burgers cooked over an open flame, feel free to cook the burgers on the BBQ grill instead of on the stove-top.