



Pesto Power Turkey Burgers & Golden Fries

Our very first dish featuring lean and flavorful turkey mince! These juicy turkey burgers are powered up with vibrant pesto for a fresh twist, served alongside perfectly crisp golden fries. We love experimenting with a wide variety of proteins in our recipes, and this lighter take on a classic is all about big flavor without compromise.

Ingredients

- Turkey Mince
- Basil Pesto
- Sundried Tomatoes
- Maris Piper Potatoes
- Mayonnaise
- Brioche Bun
- Little Gem Lettuce
- Cherry Tomatoes

Your Pantry

- Olive Oil
- Salt
- Pepper

Nutritional Info

Calories: 893 kcal
Carbohydrates: 88 g
Protein: 39 g
Fat: 41 g

Allergens

[Wheat \(Brioche\)](#)
[Nuts \(Cashew in Pesto\)](#)
[Egg \(Brioche, Mayonnaise\)](#)
[Milk \(Brioche, Pesto\)](#)
[Mustard \(Mayonnaise\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Preheat the oven to 200°C

2) Make the chips

Wash and cut the potatoes into thin fries. Toss with a drizzle of oil, salt and pepper and then spread across a baking tray, trying to avoid too much overlapping. Place in the oven and cook for 30 minutes, tossing halfway through. While the chips cook...

3) Prepare the vegetables and make the sauce

Cut the cherry tomatoes in half. Finely chop the sundried tomatoes. Tear off the little gem leaves.

Add the mayonnaise to a bowl with the sundried tomatoes and add about one fifth of the pesto. Mix well and set aside.

4) Make the turkey burgers

Mix the turkey mince with the remaining pesto until fully combined. Use your hands to divide them into patties. Put a frying pan on medium heat and once hot, add the burgers. Cook for about 3-4 minutes on each side or until browned on the outside and cooked through. While the turkey cooks....

5) Toast the buns

6) Assemble the burgers

Spread the sundried tomato pesto mayo on the buns. Lay the turkey burger over the top. Top with some little gem lettuce. Assemble the remaining lettuce alongside and top with the cherry tomatoes to make a simple side salad. Enjoy with the chips.



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