Turkey Burger Plate with Crispy Potatoes & Peppers

YIELD 2 servings PREP 10 minutes COOK 25 minutes



INGREDIENTS

- 12 ounces 93% lean ground turkey
- 12 ounces baby potatoes, cut into 3/4-inch pieces
- 2 medium bell peppers, sliced
- 2 teaspoons olive oil, divided
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon kosher salt, divided
- 1/4 teaspoon black pepper
- 2 tablespoons Dijon mustard
- 1 tablespoon lemon juice
- 1 teaspoon honey
- 1 teaspoon water

DIRECTIONS

1. Heat the oven to 425°F. Toss the potatoes with 1 teaspoon olive oil, 1/4 teaspoon salt, and the black pepper. Spread on a sheet pan and roast for 10 minutes.
2. Toss the sliced peppers with the remaining 1 teaspoon olive oil. Add them to the sheet pan, turn the potatoes, and roast for 12 to 15 minutes more, until the potatoes are crisp and the peppers are tender with browned edges.
3. While the vegetables roast, mix the turkey with the smoked paprika, garlic powder, and remaining 1/4 teaspoon salt. Shape into two even patties. Cook in a nonstick skillet over medium heat for 5 to 6 minutes per side, until browned and the centers reach 165°F.
4. Stir together the Dijon mustard, lemon juice, honey, and water. Divide the patties, potatoes, and peppers between two plates and serve with the sauce.

JANE'S NOTE

I make both servings and put one away for tomorrow. A bun is optional; with the potatoes and peppers, I don't miss it.

MAKE-AHEAD & STORAGE

Refrigerate the second patty, potatoes, and peppers in a covered container for up to 3 days, with the sauce in a separate small container. Reheat the patty to 165°F and the vegetables until hot. Add the sauce after reheating.