

Recipes

By
Delaware

FULL MEAL RECIPE FEATURING PIZZA BURGERS WITH DELAWARE'S READY-TO-COOK GROUND TURKEY PATTIES

SALAD COURSE:

Mixed Greens With Shaved Parmesan & Lemon Vinaigrette

INGREDIENTS (SERVES 4)

6 cups mixed baby greens (arugula, baby spinach, romaine)
1/2 small red onion, thinly sliced
1/3 cup shaved Parmesan
1/4 cup toasted pine nuts (or walnuts)
2 tbsp extra-virgin olive oil
1 tbsp fresh lemon juice
1 tsp Dijon mustard
1/2 tsp honey
Salt and freshly ground black pepper to taste

PREPARATION

Whisk olive oil, lemon juice, Dijon, honey, salt and pepper until emulsified.
Toss greens, sliced red onion and pine nuts with the dressing just before serving.
Top with shaved Parmesan.

PRESENTATION

Serve in a shallow bowl. Finish with a few turns of black pepper and a light drizzle of olive oil.

ENTRÉE — PIZZA BURGERS

(USING DELAWARE READY-TO-COOK GROUND TURKEY PATTIES)

INGREDIENTS (SERVES 4)

4 Delaware ready-to-cook ground turkey patties (about 4–6 oz each)
4 burger buns (ciabatta or brioche recommended)
1 cup pizza/marinara sauce (warm)
8 slices fresh mozzarella (or 1 cup shredded mozzarella)
8 thin pepperoni slices (optional) or sliced roasted red pepper for a milder option
1 tsp Italian seasoning
1 tbsp olive oil
Fresh basil leaves for garnish

Optional: crushed red pepper for heat

PREPARATION

Preheat oven to 425°F (220°C). Line a baking sheet with parchment.

Brush turkey patties lightly with olive oil and sprinkle with Italian seasoning, salt and pepper.

Cook patties either on a hot skillet (2–3 minutes per side) until lightly browned, or place on baking sheet and roast 8–10 minutes until internal temp reaches 165°F (74°C).

Reduce oven to 400°F (200°C). Place cooked patties on the baking sheet, spoon ~2 tbsp warm marinara over each, top with two slices of mozzarella and optional pepperoni.

Bake 4–6 minutes or until cheese melts and edges are bubbly.

Toast buns lightly. Spread a little marinara on the bottom bun, place the pizza turkey patty, garnish with fresh basil, and top the bun.

PRESENTATION

Serve on a wooden board or plate with the burger slightly open to show the melted cheese and basil. Sprinkle with chopped basil and a pinch of crushed red pepper if desired.

SIDE DISH 1 — GARLIC PARMESAN OVEN FRIES

INGREDIENTS (SERVES 4)

1½ lbs Russet potatoes, cut into 1/2" fries (or use frozen fries)

2 tbsp olive oil

2 cloves garlic, minced

1/3 cup grated Parmesan

1 tsp dried oregano

Salt and pepper to taste

Chopped parsley to garnish

PREPARATION

Toss potato fries with olive oil, garlic, oregano, salt and pepper.

Spread in a single layer on a baking sheet. Bake at 425°F (220°C) for 25–30 minutes, turning once, until golden and crisp.

Remove from oven and toss with Parmesan immediately so it melts slightly.

PRESENTATION

Serve in a small basket or bowl beside the burger. Sprinkle with parsley and extra Parmesan.

SIDE DISH 2 — CHARRED BROCCOLI WITH LEMON & CHILI FLAKES

INGREDIENTS (SERVES 4)

1 large head broccoli, cut into florets (or 12 oz frozen broccoli florets, thawed)
2 tbsp olive oil
1 lemon (zest and 1 tbsp juice)
1/4 tsp chili flakes (adjust to taste)
Salt and pepper
Toasted almond slivers (optional)

PREPARATION

Toss broccoli with olive oil, salt and pepper.
Roast at 425°F (220°C) for 12–15 minutes until edges char slightly.
Finish with lemon zest, lemon juice and chili flakes. Toss with almond slivers if using.

PRESENTATION

Arrange florets on a long platter, zest and a thin lemon slice for color.
Dessert — Quick Affogato al Cioccolato (Vanilla Gelato with Espresso & Chocolate Shavings)

INGREDIENTS (SERVES 4)

4 scoops vanilla gelato or vanilla ice cream
4 shots hot espresso (or 1/2 cup strong hot coffee)
1/4 cup dark chocolate shavings or 2 tbsp chocolate syrup
Optional: Amaretto or coffee liqueur, 1 tsp per serving

PREPARATION

Place one scoop of gelato in each small dessert glass.
Pour a hot shot of espresso over the gelato at the table.
Sprinkle with chocolate shavings or drizzle with chocolate syrup. Add liqueur if using.

PRESENTATION

Serve immediately in clear glasses so the contrast of hot espresso and cold gelato is visible. Garnish with a biscotti or cookie.

WINE PAIRING

RECOMMENDED WINE: RECANATI CHARDONNAY

RECANATI Chardonnay offers a medium-bodied profile with balanced acidity and gentle oak that complements turkey's lean, savory flavor without overpowering it. The creamy texture and subtle citrus/stone-fruit notes pair well with the melted mozzarella and tomato-based sauce of the pizza burger and harmonize with garlic-Parmesan fries and the charred broccoli.

Its acidity also refreshes the palate between bites and pairs nicely with the vanilla gelato dessert finish.