

Idiot's Kitchen Recipe – Green Chile Turkey Burgers

Recipe from www.idiotskitchen.com



Ingredients:

1.25 pounds ground turkey (not all white meat as it is too dry)
1 (4.5 oz) can chopped green chiles
¼ onion, grated
1 Tablespoon chili powder
1 Tablespoon cumin
Salt & Pepper
Olive Oil and non-stick cooking spray

Preheat the grill to medium high. You can also cook these in a pan on the stove or in the oven broiler.

In a large bowl, combine the ground turkey with ½ of a can of chopped green chiles. Grate ¼ of a medium onion into the meat.

Mix the remainder of the can of chiles with a few tablespoons of mayonnaise for a tasty burger topping.

Season with 1 Tablespoon chili powder, 1 Tablespoon cumin, and salt & pepper to taste.

Use your hands to thoroughly combine the meat, chiles, and seasonings. Divide into quarters and form into 4 patties.

Note: these will be quite a bit wetter than regular hamburgers.

Drizzle a little olive oil over the top of each burger. **Grease or spray the grate of your grill liberally with non-stick spray as these tend to stick.**

Cook 8-10 minutes per side until thoroughly cooked through. Top with cheese, tomato, lettuce, arugula, the green chile mayo, or your favorite topping.

Serves 4.

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