

# Turkey Burgers with Basil Mayonnaise



PREPARATION TIME  
10 minutes



COOKING TIME  
10 minutes



PERFECT PARTNER  
potato chips



Preparing your own ground turkey meat is a great way to stretch your food dollars. Select turkey thighs, cut the meat from the bones, then grind it in the food processor with the chopping blade.

## SHOPPING LIST

- ground turkey • green onions
- tomato • Parmesan • lettuce
- provolone • fresh basil • buns

## ON HAND

- bread crumbs • milk • egg
- oil • mayonnaise • onion

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## INGREDIENTS

- 1½ pounds ground turkey
- ¼ cup seasoned bread crumbs
- ¼ cup grated Parmesan cheese
- 2 green onions, chopped
- 2 tablespoons milk
- 1 egg, lightly beaten
- 2 tablespoons vegetable oil
- 6 slices provolone cheese
- ½ cup mayonnaise
- 2 tablespoons chopped fresh basil or 2 teaspoons dried basil
- 6 hamburger buns
- 6 lettuce leaves
- 6 tomato slices
- 6 red onion slices

SERVES 6

**COOK'N**  
*Express*

• For fast preparation of a double-batch of turkey burgers, combine the mixture in step 1 using the dough hook attachment of a food processor.

## Make Ahead

Prepare the turkey patties in step 1 up to 24 hours ahead. Store, layered with waxed paper and sealed in an airtight container, in the refrigerator until ready to cook.

**1** Combine turkey, bread crumbs, Parmesan, green onions, milk and egg in a large bowl; mix well. Pat mixture into 6 burgers.



## VARIATION

For a gourmet treat, top each burger with a grilled portobello mushroom.



**2** Heat oil in a large skillet over medium heat. Add burgers; cook for about 5 minutes. Turn burgers.



**3** Top each burger with a slice of provolone. Cook until burgers are cooked through and provolone is melted, about 5 minutes longer.



**4** Meanwhile, combine mayonnaise and basil in a small bowl. Spread basil mayonnaise on buns. Assemble lettuce, burgers, tomato and onion slices on buns.