

TURKEY

Sliders



FLAVOR OF THE WEEK
with
SAVEUR

This recipe features Saveur's Southern Style Dry Rub and Seasoned Salt.

INGREDIENTS

FOR TURKEY BURGERS

1 lb. (500g) ground turkey

2 tbsp. tomato paste

1 small onion, chopped

1 egg

½ cup chia seeds, bread crumbs or flour

1 tbsp. Saveur Southern Style Dry Rub

Optional 2 pieces of bacon, chopped

FOR SAUCE

1 mashed avocado

1 tsp. lemon juice

1 tbsp. Dijon mustard

Pinch of Saveur Seasoned Salt

TOPPINGS

6 slider buns or 4 regular buns

Lettuce

Tomato

Red onion

Avocado

METHOD

1. Mix turkey, tomato paste, chia seeds, bread crumbs or flour, Southern Style Dry Rub, and optional chopped bacon pieces. Shape into 6 small patties and place on a plate, cover and refrigerate. Make 4 larger patties for regular-sized turkey burgers.
2. Combine mashed avocado with lemon juice, Dijon mustard and Seasoned Salt, set aside.
3. Cook turkey burgers on a hot grill, turning only once. Assemble on buns with lettuce, tomato, red onion and avocado.

