TURKEY Sliders

**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.

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

**FLAVOR OF THE WEEK**

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