

Spicy Turkey Burgers



Rated: ★★★★★

Submitted By: FOOD_DIVA

Photo By: ALFANN02

Prep Time: 20 Minutes

Cook Time: 20 Minutes

Ready In: 40 Minutes

Servings: 8

"Spice up boring turkey burgers by creating incredible flavor with exotic spices and herbs. Enjoy on a toasted bun with desired fixings and spiced mayonnaise!"

INGREDIENTS:

| | |
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| 2 pounds lean ground turkey | 1/4 cup low sodium soy sauce |
| 2 tablespoons minced garlic | 1 tablespoon freshly ground black pepper |
| 1 teaspoon minced fresh ginger root | 3 tablespoons paprika |
| 2 fresh green chile peppers, diced | 1 tablespoon ground dry mustard |
| 1 medium red onion, diced | 1 tablespoon ground cumin |
| 1/2 cup fresh cilantro, finely chopped | 1 dash Worcestershire sauce |
| 1 teaspoon salt | |

DIRECTIONS:

1. Preheat the grill for high heat.
2. In a bowl, mix the ground turkey, garlic, ginger, chile peppers, red onion, cilantro, salt, soy sauce, black pepper, paprika, mustard, cumin, and Worcestershire sauce. Form the mixture into 8 burger patties.
3. Lightly oil the grill grate. Place turkey burgers on the grill, and cook 5 to 10 minutes per side, until well done.

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