



Tasti-Turkey Burger

Ingredients

- 1/2 lb. ground turkey
- 1/4 tsp. cumin powder
- 1/4 tsp. black pepper
- 1/4 tsp. garlic powder
- pinch of sea salt
- 2-3 slices of Tasti-Lee tomato
- 1 hamburger bun

1 slice American or cheddar cheese

Serving Size: 1

- 1 slice red bell pepper
- 1 slice yellow bell pepper
- 1 slice red onion
- 2 green leaf lettuce leaves
- Ketchup, mustard, mayonnaise

Directions

- 1. In a medium bowl, mix cumin, black pepper, & garlic powder into ground turkey.
- 2. Form ground seasoned turkey into a round patty.
- 3. Lightly coat the outside of the patty with olive oil.
- 4. Heat a skillet or grill pan on medium-high heat for 2 minutes.
- 5. Reduce heat to low & cook patty until well done, flipping it at least once.
- Add desired spread to bun, then pile ingredients starting from the bottom: lettuce leaf, turkey patty, cheese, red bell pepper, red onion, yellow bell pepper, Tasti-Lee tomato, & another lettuce leaf to top it off.
- 7. Place top bun & serve!