



Globally Inspired Flavor Solutions®

This Tex-Mex inspired burger is easy to prepare and delivers delicious results.

Turkey Taco Burger

Yield: 4 servings

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (Per 1 burger)
Lean ground turkey	1 1/3 lb	Calories 740
SupHerb Farms Fusions® Latin Sofrito, divided	1/2 cup	Fat 45g
Egg	1	Cholesterol 190mg
Bread crumbs	1/3 cup	Sodium 1150mg
Mayonnaise	1/3 cup	Carbohydrate 39g
Cheddar cheese slices	4	Fiber 3g
Burger buns	4	Sugars 5g
Shredded lettuce	1 cup	Protein 44g
Pickled jalapeño pepper slices	1/4 cup	DIETARY STATEMENTS
Tortilla chips, crushed	1 cup	Nut Free.
Hot sauce	2 tbsp	

PREPARATION

1. Mix together ground turkey, 1/4 cup sofrito, egg and bread crumbs. Divide into 4 portions and shape into 1/2-inch burger patties.
2. Stir together mayonnaise and remaining sofrito until blended; set aside.
3. Preheat grill to medium-high heat; grease grate well. Grill burgers for 5 to 10 minutes per side or until grilled marked and instant-read thermometer inserted into center of burger reads 165°F. Top each burger with cheese slice; grill for 30 to 60 seconds or cheese just starts to melt. Meanwhile, grill buns for 30 to 60 seconds or until lightly toasted.

TO SERVE

Assemble burgers in toasted buns with sofrito mayo, lettuce, pickled jalapeño, crushed tortilla chips and hot sauce.

TIPS

Substitute Monterey Jack for Cheddar cheese slices if desired.