

HERBED TURKEY BURGERS WITH ZUCCHINI BUNS



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Ground Organic Lean Turkey Meat	10 oz.	Olive Oil Spray	
Fresh Oregano Chopped	2 tbsp.	Salt And Pepper	To Taste
Garlic Cloves, Minced	2	IP Friendly Toppings	
Zucchini Slices	4 Thick		



PREPARATION

- 👉 Preheat a grill or stovetop grill pan over medium heat.
- 👉 In a mixing bowl, combine the ground organic lean turkey meat, chopped fresh oregano, minced garlic, and a pinch of salt and pepper. Mix well to distribute the herbs and seasonings throughout the turkey meat evenly.
- 👉 Divide the turkey mixture into four portions and shape them into burger patties.
- 👉 Lightly coat the zucchini slices with olive oil spray on both sides. Season the slices with a touch of salt and pepper.
- 👉 Place the turkey burger patties on the preheated grill. Cook the patties for about 4-5 minutes on each side, or until they are cooked through.
- 👉 While the turkey burgers are grilling, place the zucchini slices on the grill.
- 👉 Grill the zucchini slices for about 2-3 minutes on each side, or until they are tender and have grill marks.
- 👉 Once the turkey burgers and zucchini slices are cooked, assemble the burgers by using two grilled zucchini slices as the "buns." Place a cooked turkey patty in between the zucchini slices.
- 👉 Top the turkey burgers with your preferred IP friendly toppings, such as tomato, onion, avocado, or any other approved toppings
- 👉 Enjoy!