

# Minneapolis Lucy Turkey Burger



## Ingredients

- 1 (20-ounce) package JENNIE-O® Lean Ground Turkey
- 4 slices American cheese
- 2 teaspoons canola oil, divided
- 2 cups sliced mushrooms
- 2 onions, thinly sliced
- 4 butter lettuce leaves
- 4 burger buns, split and toasted
- 4 slices JENNIE-O® turkey bacon, cooked according to package directions
- Barbeque sauce, if desired

1. Prepare grill.
2. Shape ground turkey into 8 equal balls.
3. Press each ball to form patty large enough to encase cheese slice. Place cheese slice on 4 patties. Top with another patty and press edges together to seal.
4. Cook 8 to 10 minutes per side or until turkey is well done, 165°F. as measured by meat thermometer.
5. In large skillet, heat 1 teaspoon oil over medium-high heat. Add mushrooms. Cook 5 minutes or until browned.
6. In large skillet, heat remaining oil. Cook onions 10 minutes or until softened and browned.
7. Place lettuce on bottom half of buns. Top with patties, mushrooms, onions and bacon (cooked to package directions). Drizzle with barbeque sauce, if desired. Cover with bun tops.

*Nutritional Information: Calories 430, Fat 21g, Protein 37g, Cholesterol 130mg, Carbohydrates 22g, Sodium 690mg, Fiber 3g, Saturated Fat 7g, Sugars 4g*

Recipe courtesy of Jennie-O brand  
[www.jennieo.com](http://www.jennieo.com)

For more delicious recipes, visit [www.minnesotaturkey.com](http://www.minnesotaturkey.com)

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Servings:  
4

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