

# Porcupine Turkey Sliders



## Ingredients

- 2 cups cooked brown rice
- 2 tablespoons vegetable oil
- 4 tablespoons yellow onions, minced
- 2 small cloves garlic, minced
- 1½ stalks celery, minced
- 2 pounds lean ground turkey
- 4 tablespoons dried cranberries, chopped
- 1½ cups spinach leaf, well washed, drained, stems removed, chopped
- 4 eggs
- 1 teaspoon of salt
- 1 teaspoon of black pepper
- 2 teaspoons of Worcestershire sauce
- 2 scant pinches crushed red pepper

1. Wash and sanitize hands, utensils and all equipment to be used.
2. In a skillet sauté onions, celery and garlic in oil until soft, about 5 minutes.
3. Transfer to sheet pan and cool completely.
4. In a large mixing bowl combine all ingredients and mix well.
5. Portion into 2.5 oz patties the diameter of buns and place onto a baking pan.
6. Bake at 350 degrees F for 15 minutes until turkey is at an internal temperature of 165 degrees F.
7. Serve on mini whole grain rolls with optional lettuce, tomato, red onion.

*For details on the contest, visit  
[www.recipesforkidschallenge.com](http://www.recipesforkidschallenge.com).*

**Recipe courtesy of  
ISD 287 South Education Center Alternative, Richfield MN**



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

**Minnesota Turkey Research & Promotion Council**  
info@minnesotaturkey.com ■ 763/682-2171

**Servings:  
12**

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Congrats to the student team  
from South Education Center  
Alternative in Richfield, MN!



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