

Mediterranean Turkey Burger

- Prep Time: 7 minutes
- Cook Time: 18 minutes
- Total Time: 25 minutes
- Yields: 4



Ingredients:

- 1 tablespoon Countryside Creamery Unsalted Butter
- 4 L'oven Fresh Keto Friendly Buns*
- 4 Kirkwood Turkey Burgers*
- ground Stonemill Sea Salt Grinder, to taste
- ground Stonemill Peppercorn Grinder, to taste
- 4 ounces Emporium Selection Imported Greek Halloumi, sliced*
- 2 cups Simply Nature Organic Spring Mix
- 3-5 thinly sliced rings of red onion
- 2 tablespoons Tuscan Garden Restaurant Style Mediterranean Dressing
- 4 tablespoons Park Street Deli Cucumber Dill Tzatziki Dip, divided
- 1 roma tomato, sliced

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat a large nonstick skillet over medium heat. Add butter and melt.
2. Add the buns to the pan and toast. Remove once golden and reserve.
3. Add turkey burgers to the pan, season to taste with salt and pepper, and cook covered for 4-5 minutes. Flip the burgers over and cook an additional 4-5 minutes or until internal temperature reaches 165°. Remove from pan and reserve.
4. Sear the slices of halloumi for 1-2 minutes on each side or until golden. Remove from pan and reserve.
5. In a medium bowl, toss the spring mix, red onion slices and dressing together.
6. To assemble: Spread 1 tablespoon of tzatziki over the bottom of each bun. Top with turkey burger, sliced tomatoes, dressed spring mix, halloumi cheese and top of the bun.



Recipe Courtesy of:
ALDI Test Kitchen