



The Best Turkey Burger Sliders

Ingredients

- 1 lb. lean ground turkey (93% lean)
- 1 cup sliced baby portobello mushrooms (I buy them pre-sliced to make it quicker)
- 1/2 medium sized shallot roughly chopped (about 1 Tbsp)
- 2 Tbsp olive oil
- 1 tsp Worcestershire sauce
- 1/2 tsp salt
- pepper to taste

Optional toppings/serving suggestions

- slider buns
- Sliced avocado, mayonnaise, spicy mustard
- Swiss cheese and mushroom topping made from remaining portobello mushrooms and shallot. Saute mushrooms with butter and some minced shallot.

Directions

1. Coarsely chop 1/2 medium shallot (about 1 Tbsp). Add the chopped shallot and 1 cup of sliced baby portobello mushrooms to a food processor and pulse until finely chopped.
2. In a large bowl add the mushroom and shallot mixture with the remaining burger ingredients (1 lb. ground turkey, 2 Tbsp olive oil, 1 tsp Worcestershire sauce, 1/2 tsp salt and pepper to taste). Combine using your hands.
3. Shape into burgers. I use a medium sized cookie scoop and portion two scoops per burger. I roll them like meatballs in my hand and then press them into a burger. Put them on a plate, cover and refrigerate for at least 30 minutes. This should make about 8 burgers.
4. Heat grill to medium. Grill about 5 minutes per side or until temperature reads 165 degrees F.
5. Top them any way you want to!