

Turkey Feta Burgers w/ Fig & Mango Salsa



So easy and tastes like a \$20 burger

Serves 6

8 fresh figs, stemmed, cut in eighths	2 green onion, sliced	salt and pepper, to taste	1T Worcestershire sauce
4 mangos, peeled, seeded, diced	2 garlic cloves, minced	1 pound ground turkey, all white meat (if possible)	1T Dijon mustard
2T honey	1 jalapeno pepper, seeded, diced	2T flat leaf Italian parsley, chopped	1 garlic clove, peeled, smashed
1T soy sauce	1 lime, zested and juiced	3/4t black pepper	2oz feta cheese
1/2c cilantro, chopped			1/2c fresh baby spinach

Preheat oven to 400. Mix together figs, mangos, honey and soy sauce. Mix well and pour onto cookie sheet lined with parchment paper. Roast 2~3 minutes or until fruit is starting to soften. Remove from oven and allow to cool completely.

Mix together fruit, cilantro, green onion, jalapeno, lime zest and juice and salt and pepper. Cover and refrigerate at least 2 hours. Remove from refrigerator and allow salsa to come to room temperature.

Place turkey in medium bowl. In food processor fitted with steel blade process parsley, pepper, Worcestershire sauce, Dijon mustard, garlic and feta until fairly smooth. Add mixture to turkey in bowl and add chopped spinach. Mix well and form into 6 patties.

Preheat grill to medium~high heat. Grill burgers about 5~6 minutes per side, or until just done inside. Remove from heat, place on bun of your choice and top with fig~mango salsa.

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