



Grilled Turkey & Veggies Burger

Jenni-O turkey burgers

Squash, zucchini, portobello mushrooms, red bell peppers

Sliced cheddar

Bleu cheese (optional)

Season burgers with garlic powder and Weber dry rub sweet cracked pepper. In a small bowl, mix $\frac{1}{4}$ cup soy sauce 2TBS Dijon mustard, $\frac{1}{2}$ cup lime juice, $\frac{1}{2}$ cup olive oil, $\frac{1}{4}$ tsp ground ginger and salt and pepper to taste. Slice the veggies lengthwise into thin strips. Lay out on a cookie sheet and “paint” the marinade onto both sides of each slice generously. Grill the turkey patties and veggies on the grill. Everything should take about 10 minutes to cook—five minutes on each side. You’ll know the turkey is done when there’s no more pink. You’ll know the veggies are done when they’re soft and slightly wilted and everything should have those lovely grill marks! Spread mayo on your bun and extra dijon if you like, sprinkle a little bleu cheese on top of the sliced cheddar and enjoy!

