



Mushroom Turkey Burger

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

- 1 lb. ground turkey
- 4 whole mushrooms
- 6 tsp. soy sauce
- 2 Tbsp. onion powder
- ½ tsp. salt
- ½ tsp. black pepper

Directions

1. Wash hands with soap and water.
2. Gently rub the mushrooms under cold running water.
3. Remove the stem from the mushroom and chop.
4. Spray a medium sauté pan with cooking spray. Preheat pan over medium high heat.
5. Remove the wrapper from the ground turkey. Place the ground turkey into a medium bowl.
6. Wash hands with soap and water after handling uncooked turkey.
7. Add the chopped mushroom, soy sauce, onion powder, salt and pepper to the ground turkey. Mix with hands or a wooden spoon. Once mixed thoroughly form into a burger patties and place into the preheated pan.
8. Wash hands with soap and water after handling uncooked turkey.
9. Cook the patties until the internal temperature reaches 165°F on food thermometer.

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