

# Cheesy Turkey Burgers

Printed from Turkey Recipes at <http://www.turkeyrecipes.org/>

*Ground turkey is well known as a healthier alternative to the more traditional beef. This recipe involves stuffing the patties with cheddar cheese, giving a delicious extra taste to the burgers.*

## Ingredients:

1 lb ground turkey  
2 eggs, beaten  
3 cups breadcrumbs  
1 tablespoon thyme, chopped  
1 tablespoon parsley, chopped  
Salt and black pepper  
1 cup cheddar cheese, grated (plus a little extra to put on top)  
2 tablespoons olive oil, to fry in  
6 buns  
Arugula leaves, to garnish

## Directions:

1. Preheat oven to 400°F.
2. In a large bowl, combine the ground turkey, eggs, breadcrumbs, thyme, parsley, salt and pepper. Mix thoroughly.
3. Divide the mixture into 6 evenly-sized portions. Form a hollow in each round, and stuff each with grated cheddar cheese. Push in the sides of the burger to cover the cheese, then form a patty shape.
4. In a skillet, heat the olive oil over high heat. Fry the burgers for 3 minutes on each side, until evenly browned.
5. Transfer the patties to the oven and cook for an additional 12 minutes, or until cooked through.
6. Place the cooked patties in buns. Garnish with extra grated cheese and arugula leaves. Serve.

*Author: Jack P*