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Thai Turkey Burgers

Prep Time: 20 mins

Cook Time: 14 mins

Total Time: 34 mins

Ingredients

- 1/4 cup(s) refrigerated or frozen egg product, thawed, or 1 egg, beaten
- 1/4 cup(s) bread crumbs, fine, dry
- 1 teaspoon Thai seasoning
- 1 pounds turkey, ground
- 6 hamburger buns, whole-grain (cocktail-size)
- 3/4 cup(s) basil, fresh
- 2 tablespoon peanut dipping sauce
- 1 medium mango(es), pitted, peeled and sliced

Preparation

1. In a medium bowl, combine egg product or egg, bread crumbs, and Thai seasoning or curry powder. Add ground turkey breast; mix well. Shape into six 3/4-inch-thick patties.
2. Place patties on the greased rack of an uncovered grill directly over medium goals. Grill for 14 to 18 minutes or until done (165°F),* turning once.
3. To serve burgers, top bottom half of each bun with some of the basil. Add patties. Spoon peanut dipping sauce over patties; add mango slices and bun tops.