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## ***Turkey Burgers with Mango Chutney***

- 1 16-20-inch long baguette, preferably whole-grain
- 1 Large red onion, cut into 1/4-inch-thick rounds, divided
- 1 Pound 93%-lean ground turkey
- 4 Tablespoons mango chutney (see Tips), divided
- 1/4 Teaspoon salt
- 2 Cups shredded romaine lettuce

- 1) Preheat grill to medium-high.
- 2) Cut baguette into 4 equal lengths. Split each piece horizontally and pull out about half of the soft bread from each side.
- 3) Finely chop enough onion rounds to equal 1/3 cup. Combine the chopped onion with turkey, 1 tablespoon chutney and salt in a medium bowl; gently mix with your hands until well combined. Form into 4 burgers, about 1/2 inch thick and oval-shaped to match the shape of the bread.
- 4) Oil the grill rack (see Tips). Grill the remaining onion rounds until softened and blackened in spots, 3 to 4 minutes per side. Grill the burgers until cooked through and an instant-read thermometer inserted into the center registers 165°F, 4 to 5 minutes per side. Grill the bread, cut-side down, until just beginning to char on the edges, about 2 minutes.
- 5) To assemble sandwiches, spread the remaining mango chutney on the bottom pieces of baguette. Top with a turkey burger, grilled onion and lettuce. Cover with the remaining bread.

Makes 4 Servings

