



Lunch Recipe: Spinach Burrata Burger

Burgers (makes 4)

1 pound turkey meat (we used dark ground turkey)
5 cloves of garlic chopped
1 cup spinach
4 brioche buns
2 shallots (chopped)
1 tomato [medium]
1/2 tsp salt (to taste)
1/2 tsp paprika
Chili powder to taste
3/4 tsp Life is a Recipe® Garam Masala
Ghee
Burrata cheese

Slaw

Olive oil
One head of red cabbage shredded (finely)
1 tbsp of Mustard seeds
1 chopped green chili
1 tsp of sugar
1/2 tsp of salt
Chopped cilantro
2-3 tbsp of vinegar

Slaw

1. Take a wok and heat oil.
2. Add in mustard seeds, when they begin to pop, add the chopped chili and then the red cabbage.
3. Stir well.

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4. Add in sugar, salt and vinegar.
 5. Mix again.
 6. Cover on and cook on medium-low.
 7. Cook for 5 minutes.
 8. Add cilantro to garnish.

Burgers

1. Mix well.
2. Make two parties.
3. Take the buns and thinly spread with ghee butter.
4. Preheat the oven to 350 degrees.
5. Bake patties for 5-7 minutes on each side.
6. Set aside.
7. Lower oven heat to 250 degrees.
8. Toast buns lightly.
9. Remove buns from oven.
10. Place patty on top of bun, add a slice of tomato and top with red cabbage slaw.
11. Sprinkle with burrata cheese.
12. Cover with top bun.
13. Stick in the oven for 2-3 minutes until cheese melts.
14. Serve and enjoy.