

MONDAY:

Turkey Sliders with Strawberry Poppy Seed Salad

These are a Real Family Real Food favorite and a great twist on the burger. Give yourself a break and buy a quality frozen bag of sweet potato fries - they are a great go-to product.

Serves: 4 Prep: 15 Cooking: 30

Ingredients

For the Sliders

2 bunch flat-leaf spinach, thick stems removed, leaves chopped (about 4 cups)
4 scallions, thinly sliced
1 garlic clove, finely chopped
1 pound ground turkey
3/4 teaspoon ground cumin
Kosher salt, freshly ground pepper
3 tablespoons olive oil
12 slider buns or small dinner rolls, split, lightly toasted (for serving)
Mayonnaise, sliced red onion, and pickle slices (for serving)

For the Fries

1 bag quality frozen sweet potato fries

Cooking Instructions

Prep Opportunity

The patties can be mixed and formed up to a day ahead. Keep covered in the fridge.

- 1 Preheat oven and bake the fries according to instructions.
- 2 Combine spinach, scallions, garlic, turkey, cumin, salt and pepper in a medium bowl.
- 3 Using a fork, mix gently just to combine.
- 4 Form into twelve 1" thick patties.
- 5 Heat oil in a large skillet over medium-high heat.
- 6 Working in 2 batches, cook patties until golden brown and cooked through (resist the temptation to press down on patties with your spatula while cooking), about 5 minutes per side.
- 7 Transfer burgers to a plate.
- 8 Serve turkey burgers on buns with mayonnaise, onion, pickles and fries on the side.