



Turkey Burger

1 lb ground turkey
2 tbsp extra virgin olive oil
2 jalapenos, seeded and chopped
1 bunch cilantro, chopped
1 lime, juiced
1 avocado, peeled, pitted, sliced
1 pineapple, sliced
Bread for serving

Add olive oil, jalapeno, cilantro, and a small amount of lime juice into turkey meat along with salt and pepper for seasoning. Create burger sized patties and store in the fridge to increase juiciness.

Grill, or pan sear pineapple until the juices begin to caramelize on top and set aside.

Top patties with avocado, or pineapple (or both!) on bread of choice.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

