



# #MakeItGAP

## RECIPES

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## THAI TURKEY BURGERS WITH ASIAN SLAW

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**YIELD:** Serves 4

### INGREDIENTS:

#### TURKEY BURGERS:

1 lb. ground turkey  
3 Tbsp. shallots, very finely diced  
1 ½ tsp. fresh ginger, *grated or chopped*  
2 garlic cloves, *finely minced*  
2 tsp. lemongrass, *finely chopped*  
1–2 Tbsp. basil, *chopped*  
1 tsp. lime zest  
1 scallion, *chopped*  
1 jalapeño, *seeded, finely chopped*  
(*or substitute 1 Tbsp. sriracha sauce*)  
1 Tbsp. fish sauce  
1 tsp. sugar  
¼ tsp. white pepper, *optional*

#### CRUNCHY ASIAN SLAW:

1 cup carrots, *grated*  
1 cup purple cabbage, *shredded*  
1 scallion, *thinly sliced*  
2 Tbsp. lime juice (or rice wine vinegar)  
1 Tbsp. olive oil  
1 tsp. sugar  
¼ tsp. salt and pepper

#### SPICY AIOLI:

¼ cup mayonnaise or tarter sauce  
1–2 Tbsp. sriracha or chili garlic sauce

*Optional Additions:* toasted buns, cucumber ribbons, pickled red onions, pickled radishes, spicy greens like watercress, sprouts and/or avocado

### PREPARATION:

Preheat grill to medium-high.

Combine all the burger ingredients in a medium bowl and mix well using hands. Shape into 3 burgers. Place on a plate in the fridge.

Toss the slaw ingredients together in a medium bowl.

Mix the spicy aioli ingredients together in a small bowl.

Grill patties on a well-greased, pre-heated grill or pan-sear in a skillet until deeply golden, finishing in a warm oven.

If using, toast the buns.

Spread aioli on the bottom bun, top with the patty, then the slaw, cucumber ribbons (optional), more aioli, then the top bun. Enjoy!!

*Notes:* To make cucumber ribbons, use a veggie peeler to make long thin slices. No need to peel English or Turkish cucumbers, but do peel those with thick waxy skins. The burger patties can be made ahead and refrigerated until ready to grill

*Recipe adapted from feastingathome.com*