

AMERICAN TURKEY BURGER WITH EGG, LETTUCE AND MAYONNAISE

Published: 23 October 2012

Categories: Dinner Recipes, Lunch Recipes, Quick & Easy

Boiled, Hard Boiled

Occasions: Dinner, Lunch



Preparation: **10** mins
Serves: **4** people

INGREDIENTS

- 500g Lean turkey mince
- 1 Egg
- 1 tsp American mustard
- 1 small Onion (diced)
- ½ cup Bread crumbs
- 4 Burger buns
- 4 Eggs (hard boiled, peeled and sliced)
- 4 tbsp Low fat mayonnaise
- ½ Iceberg lettuce (sliced)

METHOD

METHOD

Place turkey mince into a bowl, add onion, egg, mustard, crumbs, season and mix well. Divide mixture into four equal amounts and form into patties. Grill gently on a BBQ or pan fry until cooked. Mix eggs and mayonnaise together. Split buns in half, top the bottoms of the buns with equal amounts of lettuce. Then add the patties and egg mixture and finish by adding the top of bun.