

# TURKEY BURGER

4 personnes10 minutesEasy

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## Ingredients

- 4 Everything Brioche Buns
- 1 pound ground turkey
- 2 tablespoons grated shallot
- 1 tablespoon grated garlic
- 1 tablespoon thyme
- 1 teaspoon allspice
- ¼ teaspoon salt
- ¼ cup goat milk
- ¼ cup breadcrumbs
- 5 dashes Worcestershire sauce
- 1 tablespoon mayonnaise

Optional Ingredients:

- ¼ cup oil, for cooking stovetop
- Arugula, for topping
- Feta cheese, for topping

## Preparation

Preheat the oven to 350 F.

In a large bowl, mix together the turkey, shallot, garlic, seasonings, milk, breadcrumbs, Worcestershire sauce, and mayonnaise. Mix until well combined.

Form the mixture into ½-inch thick patties and place on a baking sheet. Bake for 20 minutes, or until internal temperature is between 155-160 F.

If cooking on the stovetop, heat a thin layer of oil in a skillet over medium heat. Once hot, add patties, working in batches as needed. Cook until deeply browned on each side, about 10 minutes total.

Once cooked, place patty on arugula-lined bun and top with feta cheese, or serve as desired.

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