

# Salsa Burger

*Wine Pairing: Chardonnay*

## INGREDIENTS:

- 4 Brioche buns
- 4 Slices gruyere
- 1 Pineapple
- 2 Jalapeños, seeded
- 3 Tomatoes
- ½ Red onion
- 3 Cloves garlic
- 3 Tomatillo
- ½ Cup cilantro
- 3 Tablespoon lime juice
- 1 Teaspoon cumin
- 1 Teaspoon pepper
- ½ Tablespoon salt
- 1 Teaspoon pepper
- 1 Tablespoon red wine vinegar
- Mayo, to taste
- 2 Pounds ground turkey
- ¼ Cup panko
- 1 Teaspoons oregano
- 1 Egg
- ½ Tablespoons salt
- ¼ Cup cilantro, chopped
- 2 Cloves garlic, minced

## INSTRUCTIONS:

### For Burger:

1. In a bowl mix together ground turkey, oregano, egg, panko, salt, pepper, chopped cilantro, minced garlic
2. Take wax paper and lay flat
3. Make into patties and lay on wax paper
4. Take a second piece of wax paper and press down to flatten

### For Salsa:

5. Chop pineapple into ½-inch pieces
6. Chop tomatoes into ½-inch pieces
7. Chop red onion into ½-inch pieces
8. Chop tomatillo into ½-inch pieces
9. Chop garlic finely
10. Chop jalapeño finely
11. Chop cilantro finely
12. Add in spices: cumin, salt, pepper, (optional dash of cayenne to make it spicy), and add red wine vinegar
13. Grill burgers on grill for 4 minutes each side
14. Top burger with mayo, patty, gruyere cheese, pineapple salsa
  - a. You can toast or grill bun for extra crunch:
    - i. On stove top cook on each side at medium high heat for 3 to 4 minutes
    - ii. Top the same