



4 SERVINGS



25 MINUTES



385 CALS

Fire up the Grill!: Cheesy Southwestern Turkey Burger Recipe

LAUNIE KETTLER

Ingredients

- 1 cup shredded Monterey jack cheese
- 2 tsp ground cumin
- 2 tsp chili powder
- 1/2 tsp hot smoked paprika
- 1/2 tsp kosher salt
- 1 lb ground turkey
- 1/2 cup shredded pepper jack cheese

Instructions



PREP: 10M

| COOK: 15M

| READY IN: 25M

1. Preheat grill to medium-high heat.
2. In a large bowl, whisk together the cheese, cumin, chili powder, paprika and salt. Knead in the turkey until the mixture is well blended.
3. Divide into 4 patties, and place on grill grate. Cover and grill for 5 minutes. Flip and grill for an additional 5 minutes, or until turkey registers 165 degrees with a meat thermometer.
4. Top with pepper jack cheese. Cook until melted.
5. Serve on buns with your favorite toppings.