

LAMB + TURKEY BURGERS *8-10 Servings*

Ingredients

- 1½ lb. Ground Lamb
- 1 lb. Ground Turkey
- 1½ teaspoons Salt
- ¼ teaspoon Pepper
- ¼ cup Fresh Parsley, chopped
- ½ cup Plain Yogurt
- ¼ cup Red Onion, finely diced
- ¼ cup Red Bell pepper, finely diced
- 1 Garlic Clove, minced
- 2 tablespoons Lemon Juice
- 1 Jumbo Egg

Preparation:

- 1. Combine ingredients together in a large bowl.**
- 2. Divide mixture into 8-10 equal portions, shaping each into a ½-inch-thick oval patty.**
- 3. Heat a large grill pan over medium-high heat. Coat pan with cooking spray. Add patties to pan; cook 5 minutes on each side or until well-marked and done.**

OR

Heat grill to about 500°f, add patties to grill; cook 5 minutes on each side or until well-marked and done.

- 4. Dress & Serve.**