Greek Turkey Burger

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Juicy turkey patties infused with zesty lemon, oregano, and Dijon, topped with creamy dill yogurt, crisp cucumber ribbons, and fresh tomato on a toasted brioche bun. A Mediterranean-inspired delight!

Timing

Prep time	Total time	Skill level
20 minutes	**30 minutes**	**Easy**

What You'll Need

- 1 Long English cucumber, sliced into ribbons
- 1 tomato sliced
- 1 lb Ground Turkey
- 1 egg
- 4 tbsp Dijon mustard
- 2 tbsp dried oregano
- Zest of 1 lemon
- Boston bibb lettuce
- 4 tbsp chopped fresh dill
- 1 cup plain Greek yogurt
- 1 cup Italian breadcrumbs
- ½ tsp salt and pepper
- 2 Brioche (or hamburger) buns

Directions

1. Place a sheet of parchment paper onto a tray.
2. In a bowl mix the ground turkey, Dijon, egg, and Italian breadcrumbs.
3. Form the turkey mixture into 8 oz balls and place onto parchment paper.
4. Using your hands or a saucer plate, press the burgers to form.

5. In a small bowl combine the yogurt, dill, lemon zest, oregano, and salt and pepper.
6. Place a cast iron pan on medium heat and add some vegetable oil. Place the burgers into the pan and cook until golden crust on both sides of the patty.
7. Finish in the oven until the internal temp reaches 165°F
8. Butter the buns and toast in the pan, once toasted spread the yogurt mixture over the bun and place a leaf of Boston bibb on the bottom bun, place the patty and tomato on the burger, and place 3 ribbons of cucumber on the top!