

Turkey Burger Sliders

with Brioche Buns & Toasted Hazelnut and Arugula Salad

In this recipe you'll use delicious brioche buns to put a unique spin on an American classic. Brioche gets its pastry-like richness and consistency from milk, eggs, and (in true French fashion) a little extra butter. It's the perfect vehicle for these juicy turkey patties.



Ingredients

- 3 Tablespoons Hazelnuts
- 2 Ounces Ricotta Salata Cheese
- 1 Lemon
- 1 Shallot
- ½ Head Boston Lettuce
- 10 Ounces Ground Turkey
- ¼ Cup Panko Breadcrumbs
- 1 Tablespoon Dijon Mustard
- 1 Teaspoon Garlic Powder
- 2 Tablespoons Mayonnaise
- 2 Tablespoons Ketchup
- 1 Tablespoon Sweet Pickle Relish
- 3 Ounces Arugula
- 6 Brioche Slider Buns

Makes 3 Servings

About 595 Calories Per Serving

Instructions



Prepare the ingredients:

Remove the root of the Boston lettuce. Wash and dry the fresh produce. Separate the Boston lettuce leaves. Peel and mince the shallot. Crumble the ricotta salata. Slice the buns in half horizontally. Roughly chop the hazelnuts. Cut the lemon into quarters and remove the seeds.



Form the slider patties:

In a medium bowl, combine the **ground turkey**, **panko bread-crumbs**, **Dijon mustard**, **garlic powder** and **shallot**. Season with salt and pepper and mix until well combined. Using your hands, divide the mixture into 6 equal parts and flatten into patties.



Toast the nuts:

Heat a large pan (nonstick, if you have one) on medium until hot. Add the **chopped hazelnuts** and toast for 2 to 3 minutes, or until browned and fragrant. Transfer to a small bowl, discarding any loose skins. Wipe out the pan.



Cook the sliders:

In the same pan used to toast the nuts, heat 2 teaspoons of oil on medium-high until hot. Add the **slider patties** and cook 3 to 4 minutes per side, or until cooked through. (You can easily test the doneness of your sliders by cutting a small slit into the middle of one of them.) Transfer the cooked patties to a plate and let rest for at least 5 minutes. Wipe out the pan.



Toast the buns & make the sauce:

In the same pan used to cook the sliders, heat 2 teaspoons of oil on medium until hot. Add the buns, cut-side-down, and toast 1 to 3 minutes, or until golden. While the buns toast, in a small bowl, combine the **mayonnaise**, **ketchup** and **sweet relish**; mix thoroughly and season with salt and pepper to taste.



Make the salad & plate your dish:

Just before serving, in a medium bowl, combine the **ricotta salata**, **toasted hazelnuts** and **arugula**. Toss with the **juice of 2 lemon wedges** and a drizzle of olive oil; season with salt and pepper. To plate your dish, place a **slider patty** on each **toasted bun bottom**. Top with some of the **sauce** and a **Boston lettuce leaf**. Complete the sliders with the **tops of the buns**. Serve with the **salad** and **remaining lemon wedges** on the side. Enjoy!