

Feta Stuffed Turkey Burgers

Ingredients:

1lb ground turkey
1/2 onion diced
2 garlic cloves minced
1 package plain crumbled feta cheese
[Michelle's Essence](#) to taste
[White Spice](#) to taste

Instructions:

In a bowl mix ground turkey meat, diced onions, minced garlic, and plain crumbled feta cheese. Season the mixture generously. Form the mixture into good sized burgers. Cook burgers in a sauté pan with a splash of vegetable oil over medium heat until they have a nice sear and are cooked all the way through, about 15-20 minutes depending on the size of your burgers.

Insider Tip: don't you dare clean that pan after your burgers are done! Use that delicious burger residue to toast your buns. Just place them face down in the left over fat until your buns are nice golden and tasty.