



Turkey and cranberry sliders

Makes: 8

Time

Preparation time 10 minutes

Cooking time 20 minutes

Ingredients

- 500g low-fat minced turkey thigh meat
- 1 garlic clove, peeled and crushed
- 1 small egg, lightly beaten
- 60g breadcrumbs
- 2 teaspoons cranberry sauce
- 1 handful fresh parsley, chopped
- freshly ground black pepper

To serve

- 8 mini wholemeal burger buns, cut in half
- 1 handful salad leaves
- 2 tomatoes, each cut into 4 slices





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Method

1. Preheat the grill to moderate.
2. Mix the burger ingredients together, then divide the mixture into 8 balls, roughly 80g each, then flatten the balls into burger patties.
3. Grill under a moderate heat for 5–10 minutes on each side until golden brown and thoroughly cooked.
4. Set aside to rest and keep warm while you toast the burger buns.
5. Place each burger onto a bun, top with a slice of tomato and a few salad leaves, then secure with a cocktail stick and serve.

Tip

- Another serving option for this recipe is to leave out the cranberry sauce and top the sliders with our recipe for mango salsa.

