

Turkey-Spinach Sliders –adapted from Bon Appetit Magazine, July 2013

- 4 cups baby spinach, chopped
- 4 scallions, thinly sliced
- 1 garlic clove, finely chopped
- 1 pound ground turkey
- $\frac{3}{4}$ teaspoon ground cumin
- Salt and pepper for seasoning
- 3 tablespoons olive oil
- 12 slider buns or small dinner rolls, split, and slightly toasted
- Mayonnaise, sliced red onion, and pickle slices

Combine spinach, scallions, garlic, turkey, and cumin in a bowl. Season with salt and pepper. Using your hands, mix to combine. Form into twelve $\frac{1}{2}$ -inch patties.

Heat oil in a large skillet over medium-high heat. Cook patties until golden brown and cooked through, about 5 minutes per side. Transfer to a platter.

Serve the patties on toasted buns with mayonnaise, onion, and pickles. Or add mustard, BBQ sauce, or ketchup. Whatever floats your boat. 😊

Bon Appétit!