

RECIPE | TOMATOES

# CALIFORNIA TURKEY BURGERS



pure  
flavor®



PURE-FLAVOR.COM

# CALIFORNIA TURKEY BURGERS

## INGREDIENTS

### For the burger:

- 1 lb** Pure Flavor® Chocolate Rose Brown Beefsteak
- Tomatoes, sliced
- 4** turkey burger patties
- 4** brioche buns, warmed
- 4** slices of cheddar cheese
- 2** green onions, finely chopped
- 1** avocado, smashed
- $\frac{1}{2}$  lemon, juiced
- $\frac{1}{2}$  **cup** cilantro, chopped
- 2 tbsp** olive oil, divided
- Salt and pepper, to taste

### For the beefsteak chili jam:

- 1 lb** Pure Flavor® Chocolate Rose Brown Beefsteak Tomatoes, chopped
- 3 large** banana chillies, chopped
- 2** garlic cloves, chopped
- 1** white onion, roughly chopped
- 1 $\frac{3}{4}$  cup** white sugar
- 1 cup** water
- $\frac{1}{2}$  **cup** red wine vinegar
- $\frac{1}{2}$  **cup** red wine
- 1 tbsp** salt



**55 min**

**15 min** | **40 min**  
PREP. | COOKING



**4**



**easy**

## DIRECTIONS

- 1** To make the jam, combine tomatoes, wine, vinegar, salt, sugar and water in a medium saucepan and cook on medium low heat for 30 minutes or until thickened.
- 2** In a large pan, heat 1 tablespoon of oil. Add turkey burger patties and cook until golden brown on each side, about 10 minutes.
- 3** In a small bowl, stir lemon, green onions, and cilantro into avocado. Season well with salt and pepper.
- 4** To serve, spread jam over the base of the bun. Next, place the burger followed by the cheese. Top with the sliced tomato, and then spread the top of the bun with the avocado mix.