



TURKEY BURGER WITH IRISH YOGURTS CLONAKILTY DRESSING



By Irish Yogurts Clonakilty

Turkey Burgers with Irish Yogurts Clonakilty Dressing

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Method

Cooking Instructions

- Preheat the oven to 190C/375F/Gas Mark 5)
- Place the burgers in the oven for 18-20 minutes until they are cooked through.
- Alternatively preheat the barbecue. Brush the burgers with oil and cook for approximately 4-5 minutes each side on the barbecue to get a char grilled effect.
- Make sure they are fully cooked through to the centre. And serve with the yogurt dressing, burger buns, sliced tomatoes, crispy bacon and salad leaves.

Irish Yogurts Clonakilty Dressing

- Mix all together and serve, Well Chilled.



Ingredients

- 1 ½ lb/700g minced turkey
- 2oz/50g breadcrumbs
- 1 teaspoon of curry powder
- ½ teaspoon of chilli flakes
- 1 red onion- chopped
- 1 egg
- 2 tbsp [Irish Yogurts Clonakilty Whole Milk Live Natural Yogurt](#)
- 2 dessertspoons chopped parsley
- Irish Yogurts Clonakilty Dressing**
- 200ml of [Irish Yogurts Clonakilty Natural Low Fat Greek Style Yogurt](#)
- 1 dessertspoon freshly chopped mint
- 2 cloves crushed garlic

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