

Drunken Jerk Turkey Burgers with Papaya-Mango Salsa

Ingredients

Salsa:

- 2/3 cup diced peeled papaya
- 2/3 cup diced peeled mango
- 1/4 cup finely chopped red bell pepper
- 1/4 cup finely chopped red onion
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons fresh lime juice

Burgers:

- 1 cup finely chopped red onion
- 1/2 cup dry breadcrumbs
- 1/4 cup finely chopped red bell pepper
- 1/2 cup Secret Aardvark Drunken Jerk Sauce
- 1 large egg white
- 1 pound ground turkey
- Cooking spray
- 4 (2-ounce) Kaiser rolls or hamburger buns

Preparation

To prepare salsa, combine first 6 ingredients. Let stand at room temperature at least 30 minutes.

Prepare grill to medium heat.

To prepare burgers, combine 1 cup onion and next 5 ingredients (onion through egg white), stirring well. Add turkey; mix well to combine. Divide turkey mixture into 4 equal portions, shaping each into a 1-inch-thick patty. Cover and refrigerate 20 minutes.

Lightly coat patties with cooking spray; place on a grill rack coated with cooking spray. Grill 7 minutes on each side or until done.

Cut rolls in half horizontally. Place rolls, cut sides down, on grill rack; grill 1 minute or until lightly toasted. Place 1 patty on bottom half of each roll; top with 1/2 cup salsa and top half of roll.