
Kimchi Turkey Patties

Total time: 30 min Yield: 6 Servings

Ingredients

2 cup English or Japanese cucumbers
1 cup grape tomatoes (cut in half)
2 Tbsp sesame oil
2 Tbsp fish sauce
2 Tbsp rice vinegar
1 1/2 cup cilantro (roughly chopped, divided)
16 oz ground turkey (lean)
1 Tbsp garlic (minced)
1 Tbsp ginger (minced)
1/2 cup red onion (small, diced)
1/2 cup prepared kimchi (squeeze out extra water, small diced)
2 Tbsp kimchi base
1 egg
1 cup panko
1 Tbsp Sriracha (optional)
cooking spray
Sriracha mayo

Prep Time: 20 min Cooking Time: 10 min Total Time: 30 min

Instructions

For the patties, place the turkey, garlic, ginger, red onion, half of cilantro, kimchi, kimchi base, egg, panko and Sriracha (optional) into a large bowl and mix well. Form into 6 patties and place onto a baking sheet prepped with non-stick spray.

Preheat grill to high heat.

To make cucumber and tomato relish, slice cucumbers thinly into a small bowl and mix well with grape tomatoes, sesame oil, fish sauce, vinegar and the remaining cilantro.

Grill patties 4 to 5 minutes per side or until cooked through.

To assemble, add desired amount of Sriracha mayo on top of each patty and top with the relish. Enjoy these delicious turkey patties with a salad for a healthy meal.

Suggested Beverage Pairing: Kona Brewing Company Beer Wailua Wheat

Recipe brought to you by:

Chef Ryan Covert