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# Mediterranean Style Grilled Turkey Patties

## Description

Enjoy these delicious turkey patties with a salad for a healthy meal or on a bun with burger toppings at your next BBQ!

Total time: 45 min   Yield: 8 servings

## Ingredients

2 1/2 lb lean ground turkey meat  
1 small red onion (small dice)  
1/2 cup sundried tomatoes in olive oil (well drained and minced)  
1 Tbsp garlic (minced)  
1/2 cup olive tapenade (well drained of oil)  
1/2 tsp dried oregano  
1/2 cup fresh basil (rough chop)  
1/2 tsp crushed red pepper (optional)  
1 tsp salt  
1/4 tsp finely ground black pepper  
non-stick cooking spray

Prep Time: 35 min   Cooking Time: 10 min   Total Time: 45 min

## Instructions

Preheat grill to medium high heat. Place all ingredients into a large bowl and mix well. Form into 8 patties and place onto a baking sheet. Spray preheated grill with nonstick cooking spray and add the patties. Cook for 3 to 4 minutes per each side or until cooked through.

## Recipe brought to you by:

Chef Ryan Covert