

MOZZARELLA-STUFFED TURKEY BURGER

(slightly modified from [Cooking Whims](#))

for the marinara sauce

2 tsp olive oil
1 small shallot, chopped
1 garlic clove, minced
2 cups plum tomatoes, chopped
6 sun-dried tomatoes, chopped
1/2 tsp salt & pepper

for the burgers

1.5 lb ground turkey (50:50 dark and white meat)
1/4 cup chopped scallions
2 tsp Worcestershire sauce
grated zest of 1 lemon
1/2 tsp dried oregano
1/2 tsp pepper
1/4 tsp salt
3 Tbsp fresh parsley, minced
1/2 cup mozzarella cheese
2 tsp minced fresh basil
4 thin slices of mozzarella cheese (optional)

For the marinara sauce: Heat the oil in a medium saucepan on medium heat. Add the shallots and garlic. Cover and cook, stirring occasionally until translucent, 5-7 minutes. Stir in the tomatoes, sun-dried tomatoes, salt and pepper. Bring to a simmer and cook until the tomatoes have broken down. Pulse a few times in a food processor. Set aside on very low heat to keep warm.

For the turkey burgers: Place the turkey, scallions, Worcestershire sauce, lemon zest, oregano, parsley, pepper and salt in a large bowl. Mix with your hands, then shape into 8 thin patties.

Combine 1/2 cup mozzarella cheese and basil. Divide evenly on the center of 4 patties. You may not need all the cheese. Cover each patty with the remaining patties and crimp closed.

Grill the burgers turning once, for a total of 8 to 10 minutes on a medium-high grill. When the burgers are almost cooked through, top with a slice of cheese and allow the cheese to melt before serving with a helping of marinara sauce on top.