

TURKEY PORTOBELLO BURGER

(slightly modified from FoodTV Network)

1 large Portobello mushroom cap
1 tablespoon coarsely chopped shallot
3 tablespoons lightly packed fresh parsley
1 1/4 pounds ground turkey
2 tablespoons extra-virgin olive oil, plus more for brushing
1 teaspoon Worcestershire sauce
zest and juice of 1/2 lime
Kosher salt and freshly ground pepper

Use a spoon to scrape out the gills from the underside of the mushroom cap. Cut the cap into 1-inch pieces and transfer to a food processor. Add the shallot and parsley and pulse until chopped.

Transfer the mushroom mixture to a large bowl. Add the turkey, olive oil, Worcestershire sauce, lime zest, 1 teaspoon salt, and pepper to taste; gently mix with your hands until just combined. Squeeze lime juice all over and mix very gently. Divide into 4 balls, then lightly press into 1-inch-thick patties. Put on a large plate, cover and refrigerate until firm, about 30 minutes.

Heat a grill to medium. Brush the grates with olive oil. Grill the patties, undisturbed, until marked on the bottom, 4 to 5 minutes. Give the patties a quarter turn and cook until marked again, 4 to 5 more minutes. Flip the patties and grill until cooked through, 6 to 7 more minutes; top each with 2 slices cheese during the last 3 minutes of cooking.