# Southwestern Turkey Burgers <br> Sbannab Coe - Stone Ridge, V A mysuburbankitchen.com 

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## Servings: 4

1 pound 93\% lean ground turkey
1/2 cup canned black, beans, drained and rinsed
1 cup salsa, divided
1/2 cup red onion, chopped
1/4 teaspoon salt
pepper (to taste)
4 bamburger buns, split
sliced avocado
sliced red onion
lettuce (optional)

In a large bowl, mix the turkey, black beans, 1/2 cup of the salsa, onion, salt and pepper. Form into four patties.

Lightly oil the grates of the grill. Heat the grill to medium heat.

Grill the burgers for 7 to 8 minutes per side, until fully cooked.

Serve the burgers on the buns. Top with the remaining salsa, avocado, red onion slices and lettuce, if desired.

Using salsa and beans in the burgers keeps them juicy and the beans add a fiber boost.

Per Serving (excluding unknown items): 176 Calories; 3 g Fat (13.4\% calories from fat); 6 g Protein; 32 g Carbohydrate; 4g Dietary Fiber; Omg Cholesterol; 756mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1/2 Fat.

Grilled, Sandwiches


| Calories (kcal): | 176 |
| :--- | ---: |
| \% Calories from Fat: | $13.4 \%$ |
| \% Calories from Carbohydrates: | $71.9 \%$ |
| \% Calories from Protein: | $14.7 \%$ |
| Total Fat (g): | 3 g |
| Saturated Fat (g): | 1 g |
| Monounsaturated Fat (g): | trace |
| Polyunsaturated Fat (g): | 1 g |
| Cholesterol (mg): | 0 mg |
| Carbohydrate (g): | 32 g |
| Dietary Fiber (g): | 4 g |

Dietary Fiber (g):

| Vitamin B6 (mg): | .1 mg |
| :--- | ---: |
| Vitamin B12 (mcg): | trace |
| Thiamin B1 (mg): | .2 mg |
| Riboflavin B2 (mg): | .2 mg |
| Folacin $(\mathbf{m c g}):$ | 55 mcg |
| Niacin $(\mathbf{m g}):$ | 2 mg |
| Caffeine $(\mathrm{mg}):$ | 0 mg |
| Alcohol (kcal): | 0 |
| O/ Dofica. | $\mathrm{n} \%$ |

## Food Exchanges

Grain (Starch):

| Protein $(\mathrm{g}):$ | 6 g | Lean Meat: | 0 |
| :--- | ---: | :--- | ---: |
| Sodium $(\mathrm{mg}):$ | 756 mg | Vegetable: | 1 |
| Potassium $(\mathrm{mg}):$ | 230 mg | Fruit: | 0 |
| Calcium $(\mathrm{mg}):$ | 84 mg | Non-Fat Milk: | 0 |
| Iron $(\mathrm{mg}):$ | 2 mg | Fat: | $1 / 2$ |
| Zinc $(\mathrm{mg}):$ | trace | Other Carbohydrates: | 0 |
| Vitamin C $(\mathrm{mg}):$ | 10 mg |  |  |
| Vitamin A (i.u.): | $390 I \mathrm{U}$ |  |  |
| Vitamin A (r.e.): | $39 R E$ |  |  |

## Nutrition Facts

Servings per Recipe: 4

| Amount Per Serving |  |
| :--- | ---: |
| Calories 176 | Calories from Fat: 24 |
|  | \% Daily Values* |
| Total Fat 3g | $4 \%$ |
| Saturated Fat 1g | $3 \%$ |
| Cholesterol Omg | $0 \%$ |
| Sodium 756mg | $31 \%$ |
| Total Carbohydrates | 32 g |
| $\quad$ Dietary Fiber 4g | $11 \%$ |
| Protein 6g | $17 \%$ |
| Vitamin A |  |
| Vitamin C |  |
| Calcium |  |
| Iron |  |

[^0]
[^0]:    * Percent Daily Values are based on a 2000 calorie diet.

