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Mini turkey burgers



Ingredients

450g minced turkey
1 small red onion
2 cloves of garlic
1 red chilli
1 teaspoon of ground cumin
1 teaspoon of ground coriander
A handful of fresh parsley
Salt and freshly ground black pepper
Sunflower oil

Preparation

1. Put the turkey mince into a large bowl. Chop the red onion very finely, crush the garlic cloves and add to the mince. Deseed and chop the red chilli finely and add that too. Sprinkle in the cumin and coriander. Finally, wash and chop the parsley finely and add it to the mince. Season, then mix everything together thoroughly.
2. Wet your hands, then take a little of the mixture and form it into a small ball, placing it on a plate dusted with flour. Repeat until all the mixture has been used up. Heat a little sunflower oil in a large non-stick frying pan, then cook the tiny burgers in batches over a gentle heat for 4-5 minutes on each side, or until the burgers are browned on the outside and cooked through in the middle.
3. When cooked, present the little burgers arranged on a platter or large dish, with a bowl of the chilled relish to serve alongside and sprigs of dill to garnish.

Cooks Note
