

Turkey Patties



Ingredients:

1 1/4 pounds package of ground turkey

1 cup bread crumbs

1 egg

1/4 cup green onions, chopped

1 tablespoons prepared mustard

½ cup chicken broth

nonstick cooking spray

Directions:

- 1. Mix ground turkey, bread crumbs, egg, onions, and mustard in a large bowl. Shape into 4 patties, about 1/2 inch thick.
- 2. Spray a large skillet with cooking spray. Add patties and cook, turning once to brown other side. Cook until golden brown outside and white inside, about 10 minutes. Remove.
- 3. Add chicken broth to skillet and boil over high heat until slightly thickened, about 1 to 2 minutes. Pour sauce over patties.
- 4. Serve on buns.

Nutrition Facts servings per container	
Serving size 1 pa	atty (209g)
Amount per serving Calories	390
%	Daily Value*
Total Fat 17g	22%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 170mg	57%
Sodium 890mg	39%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 2g Added Sugar	rs 4 %
Protein 43g	
Vitamin D 1mcg	6%
Calcium 76mg	6%
Iron 3mg	15%
Potassium 464mg	10%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Yields about 4 servings (1 patty each)

Source: Adapted from: Quick and Healthy Meals, Tips and Tools for Planning Meals for Your Family, Cuyahoga County, Ohio State University Extension, Last Modified: Oct 22, 2008



Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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