

Makes 4 servings

Ingredients

I pound 93% lean ground turkey 1/2 cup no-salt-added canned black beans, drained I large egg 1/4 cup diced sweet onion 1/4 cup diced green bell pepper ¹/₄ cup chopped fresh parsley 3 cloves garlic, minced I teaspoon Italian seasoning 1/2 teaspoon ground cumin 1/8 teaspoon ground cayenne pepper 1/4 teaspoon freshly ground black pepper

- 1/2 teaspoon smoked paprika
- I tablespoon organic cold pressed canola oil

Allina Health 🐝

Directions

- I. In a large bowl, combine all ingredients except oil. Use your hands to mix until well-combined. Form into 4 patties.
- 2. In a large skillet, heat oil over medium heat. Add patties and cook for 4 to 5 minutes on each side. Turkey burgers are ready when a cooking thermometer inserted into the center of a patty reaches 165 F.
- 3. Enjoy warm!

MAIN DISH

