

# Greek Turkey Burger Sliders

Component: Meat/Meat Alt, Grain

Recipe Category: Sandwich

USDA Recipe modified

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Greek yogurt, plain, low-fat	1 lb	2 cups			<p>1. Prepare Tzatziki Sauce: In a medium bowl, mix 1/2 of yogurt, cucumber, mint leaves, and lemon juice. Save remaining yogurt for step #10. For 50 servings: makes 3 cups 2 tablespoons. Chill sauce.</p> <p>2. CCCP: Cool to 41 °F or lower within 4 hours.</p> <p>3. Prepare burgers. Preheat oven to 400 °F.</p> <p>4. Thaw, drain, and squeeze excess liquid from spinach. Yields: For 50 servings, about 4 cups.</p> <p>6. In a medium bowl, mix spinach, ground turkey, remaining yogurt, oregano, garlic powder, salt, and pepper.</p> <p>7. Shape into 4 oz patties. Place patties on sheet pan(s) lined with parchment paper lightly coated with nonstick cooking spray. For 50 servings, use 2 - 18" x 26" x 1" sheet pans.</p> <p>8. Bake for 20 minutes.</p> <p>CCCP: Heat to 165 °F or above for 15 seconds.</p> <p>9. Place a turkey burger and a tomato into each slider roll. Top with 1 tablespoon Tzatziki sauce.</p> <p>10. Serve immediately.</p>
Cucumber, fresh peeled, diced	1 lb	2 cup			
Mint leaves, fresh, chopped OR Mint leaves, dried, crushed		1/3 cup OR 1 Tbsp 1 tsp			
Lemon juice		2 Tbsp 2 tsp			
Spinach, frozen, chopped	4 lbs 14 oz	2 qts 2 1/2 cups			
Raw ground turkey, lean	9 lb				
Nonstick cooking spray		2 sprays			
Oregano, dried		2 Tbsp 2 tsp			
Garlic, powder (adjust/decrease as needed)		2 Tbsp 2 tsp			
Salt, table		1 Tbsp			
Black pepper, ground		1 Tbsp			
WGR slider rolls (minimum of 1 oz each)		50			

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## Notes:

Nutrient information calculated using Food Processor. Nutrients calculated using 1.25 oz. slider roll.

**Serving:** 1 slider provides 2 oz meat, 1 oz grain

1-2 years: ½ slider

3-5 years: 1 slider

6-18 years: 1 slider

## Nutrients Per Serving

<b>Calories</b>	239	<b>Saturated Fat</b>	2.20 g	<b>Iron</b>	2.79 mg
<b>Protein</b>	21.02 g	<b>Cholesterol</b>	61.33 mg	<b>Calcium</b>	126.61 mg
<b>Carbohydrate</b>	20.99 g	<b>Vitamin A</b>	285.96 RAE mcg	<b>Sodium</b>	416.89 mg
<b>Total Fat</b>	8.95 g	<b>Vitamin C</b>	3.00 mg	<b>Dietary Fiber</b>	4.10 g (2016 = 1.45 g)