

## Smoked Chipotle Cheddar Burger



### Sirve:

4 servings, as a main course

### Pieza:

Saladmaster Food Processor  
Smokeless Broiler  
large mixing bowl

**Valora:** ★★★★★

### Contribuido por:

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### Descripción de la Receta:

Tomato, smoky chipotle, onion and garlic give these lean turkey burgers a delicious full flavor without the added fat. Stuff the burgers with shredded sharp cheddar cheese and top with your favorite burger accompaniments.

**Saladmaster seasoning blends are *limited edition*.**

16 ounces  
lean ground turkey  
(454 g)  
1 onion, strung, use Cone #2 (approximately 1 cup)  
2 cloves garlic, shredded, use Cone #1  
2 teaspoons  
Cherrywood Smoked Chipotle seasoning blend  
(6 g)  
2 tablespoons  
ketchup  
(34 g)  
½ teaspoon  
sea salt

- (3  
g) 2 ounces  
sharp cheddar cheese or jack cheese, strung, use Cone #2  
(57  
g) 4 hamburger buns

### Optional Topping:

leaf **Preparación :**  
lettuce  
pickled red onions or raw red onions, thinly sliced, use Cone #4

avocado slices sliced tomato cilantro, Place ground.  
chopped turkey, onions,  
garlic, seasoning blend, ketchup and salt in a large bowl. Mix ingredients thoroughly to combine.

2. Form seasoned turkey meat into 4 evenly sized burgers. Make an indent in the middle of each burger with your thumb and place ¼ of cheese in indent. Cover cheese with ground turkey meat and reform into a patty, making sure cheese is covered.
3. Place prepared turkey burgers on a plate and refrigerate for 10 - 12 minutes until firm.
4. Pour 1 quart water into bottom of broiler pan or until it reaches the marks stamped inside. Place grill rack onto broiler pan.
5. Plug in cord to electrical outlet and preheat for about 5 minutes.
6. Place formed burgers, evenly spaced, onto grill rack and cook for 12 - 15 minutes on each side or until internal temperature taken with a probe thermometer reaches 165°F/74°C.
7. Serve burgers hot with your choice of bun and toppings.

### Consejos:

- Cook a small "test" burger to check for seasoning before cooking the remainder of the burgers. Add in more salt, pepper, or more Cherrywood Smoked Chipotle seasoning if you like your burgers a little spicier.
- Substitute lean ground turkey for ground beef.

### Información nutricional por ración

Calorías: 361  
Grasa Total: 16g  
Grasa 6g  
Saturada:  
Colesterol: 99mg  
Sodio: 497mg  
Carbohidratos: 28g  
Fibra 1g  
Dietética:  
Azúcar: 5g  
Proteína: 28g  
Analysis does not include optional ingredients