

TURKEY BURGERS WITH BBQ CARAMELIZED ONION TOPPING



Serves:
4



Prep Time:
5 mins



Cook Time:
25 mins



INGREDIENTS

olive oil or butter	2 tbsp
onions, thinly sliced	4
packed light brown sugar	1 tbsp
barbecue sauce	2 tbsp
Salt and pepper	
pkg (500g) Marcangelo Italian Turkey Burgers	1
hamburger buns	4

MAKE AHEAD

The BBQ caramelized onions can be made up to 8 hours and stored, covered, at room temperature. Serve at room temperature or warm quickly in the microwave.

COOKING INSTRUCTIONS

1. Heat oil in large non-stick skillet set over medium-high heat. Add onions and brown sugar; cook, stirring, for 1 minute. Reduce heat to medium and cook, stirring often, until onions are very soft and golden brown, 20 to 25 minutes. Add 2 tablespoons of water if the onions are starting to stick to the pan. Stir in barbecue sauce. Season to taste with salt and pepper.
2. Meanwhile, grill Marcangelo burgers over medium heat, turning once or twice, until cooked through, 12 to 14 minutes. (Or cook in a skillet over medium heat, turning occasionally, for 12 to 14 minutes).
3. Place grilled turkey burgers on half of hamburger buns. Top with a generous serving of onions. Top with other half of bun and enjoy!