

Turkey Patties

Savannah · 30/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

4

Description

These turkey patties are made with a blend of different seasonings and quickly panfried for an entree that you can get on the table in minutes. Serve on hamburger buns with lettuce and sliced tomatoes.

Ingredients

- 1 pound ground turkey - ¼ cup fine dry bread crumbs - 1 egg - 2 tablespoons minced green onions - 2 tablespoons soy sauce - 1 teaspoon minced fresh ginger root - 1 clove garlic
- minced - 1 tablespoon vegetable oil - 2 tablespoons chopped fresh parsley

Instructions

1. Gather the ingredients. ALLRECIPES / DIANA CHISTRUGA Mix turkey
2. bread crumbs
3. egg
4. green onion
5. soy sauce
6. ginger
7. and garlic in a large bowl until combined. Shape into 4 patties. ALLRECIPES / DIANA CHISTRUGA Heat oil in a wide skillet over medium heat. Add patties and cook until no longer pink in the center and the juices run clear
8. about 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). ALLRECIPES / DIANA CHISTRUGA Garnish with chopped parsley.
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