

Fast Food Garden - Hamburger



Ingredients:

2 cups Camouflage Summer Squash
1 cup King Richard Leek
1 cup Sweet Seedless Tomato
4 teaspoons olive oil
4 teaspoons seasoned salt
1 cup ground turkey

Directions:

Grate the squash on the large openings of hand grater. Finely mince the leek in food processor, but do not liquefy.

In a large bowl, mix all ingredients.

Refrigerate for at least 4 hours or overnight.

Yields 4 regular size hamburgers. Recommendation: Shape this recipe in sliders' size, since grilling them at this size will maximize the flavors.

PREP TIME: 20-40 MIN.