

# *Good Eats* *Recipes*

## **Southwest Turkey Burgers**

### **What You Need:**

1 1/2 pounds ground turkey  
1/2 cup finely crushed tortilla chips  
4 tablespoons chopped fresh cilantro  
1 tablespoon chili powder  
1 teaspoon salt  
1 teaspoon ground cumin  
1/2 teaspoon ground black pepper  
1/2 cup GOOD EATS Corn Salsa

### **Directions:**

Oil grill rack. Prepare barbecue (medium-high heat). Combine turkey, crushed chips, cilantro, chili powder, salt, cumin, and pepper in large bowl. Using fork, mix together. Form 6 patties, each about 3 1/2 inches in diameter. Grill burgers until cooked through, about 5 minutes per side. Divide among plates. Spoon salsa over burgers and serve.