

SMALL  
BATCH

# SAVERNE®

FARMED IN  
THE USA

## HANDCRAFTED KRAUT



## TURKEY KRAUT BURGERS

Prep Time	Total Time	Servings
10 mins.	20 mins.	6

### Ingredients

- 1 lb. lean ground turkey
- 1 package Saverne® Dill & Garlic Kraut, drained\*
- ½ cup sliced green onions, divided
- 1 Tbsp. chopped pimiento
- 1 egg white, beaten
- 2 Tbsp. Dijon mustard
- ½ cup shredded reduced-fat Cheddar cheese

### Directions

1. In mixing bowl, combine turkey, 1 cup Saverne® Dill & Garlic Kraut, ¼ cup onions, the pimiento, egg white, and mustard.
2. Shape into 4-inch patties. Broil 6 inches from heat for 11 to 13 minutes, or until meat is no longer pink, turning over once.
3. Combine remaining kraut, onions, and the cheese. Top patties with mixture. Broil 3 to 5 minutes, or until cheese melts. Serve on hamburger buns, if desired.

\*For a spicy kick, try it with Saverne® Sriracha Kraut.