

Turkey Sliders with Spinach & Feta

Serve as a main entrée or an appetizer – they're a crowd-pleaser!

Ingredients

2 lbs ground turkey or ground turkey sausage
2 eggs
2 cloves garlic, minced
10 oz package of fresh baby spinach, chopped
4 oz feta cheese
Salt & pepper to taste

Tzatziki sauce

6 oz plain Greek yogurt
½ c cucumber, grated
1 tsp olive oil
2 tsp white wine or rice vinegar
1 clove garlic, minced
1 tsp dill
Salt to taste



Directions

1. Mix all ingredients for sliders together in a large bowl.
2. Form 24 small patties on parchment paper or foil.
3. Fry patties over medium to medium-high heat in non-stick skillet that has been sprayed with cooking spray. (These take a little heat to brown)
4. Transfer to cooling rack.
5. Serve with Tzatziki sauce.

Makes 8 servings (3 sliders)

Nutrition Facts (plain & with sauce):

Calories	230
Total Fat	13g
Total Carbohydrates	2.5g
Dietary Fiber	1g
Protein	27g

Tzatziki sauce

Calories	20
Total Fat	2.5g
Total Carbohydrates	1g
Dietary Fiber	0g
Protein	2.2g