



spinach swiss burger

cook time:
15

prep time:
15

featured product:
**POWERHOUSE
SPINACH BLEND**

get your green on with our spinach swiss burger recipe! thinking of new year's resolutions? enjoy this healthier makeover of a classic favorite! packed with our POWERHOUSE SPINACH BLEND these burgers still have all the flavors you want to enjoy, just with a healthier twist! adding turkey makes these patties lighter and healthier so you can stick to your resolutions without sacrificing that classic flavor!



ingredients

4 servings

- 2 packed cups **organicgirl© POWERHOUSE SPINACH BLEND ?**, finely chopped, plus more for serving
- 1 pound ground turkey
- 2 garlic cloves, minced
- $\frac{3}{4}$ teaspoon fine sea salt
- $\frac{1}{2}$ teaspoon black pepper
- 2 tablespoons preferred vegetable oil
- 4 slices swiss cheese
- $\frac{1}{4}$ cup mayonnaise
- 4 hamburger buns, toasted
- 1 medium tomato, sliced $\frac{1}{4}$ " thick

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. in a medium bowl mix together turkey, spinach, garlic, salt, and pepper until combined and shape into 4 patties.
2. in a large skillet heat oil over medium. add burgers and cook, flipping once, until browned on both sides, about 5 minutes per side. place cheese on patties and let melt for 1 minute.
3. spread mayonnaise on buns and place burger patties on buns. top with tomato and spinach.