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
¾ teaspoon fine sea salt
½ teaspoon black pepper
2 tablespoons preferred vegetable oil
4 slices swiss cheese
¼ cup mayonnaise
4 hamburger buns, toasted
1 medium tomato, sliced ¼" 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.