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Turkey-Mushroom Burgers

- 2 Slices whole-wheat sandwich bread, crusts removed, torn into pieces
- 8 Ounces white mushrooms, wiped clean
- 3 Teaspoons extra-virgin olive oil, divided
- 1 Medium onion, finely chopped
- 2 Cloves garlic, minced
- 1/2 Cup Scallion-Lemon Mayonnaise, (recipe follows), optional
- 1 Pound lean ground turkey breast, (see Ingredient note)
- 1 Large egg, lightly beaten
- 3 Tablespoons chopped fresh dill
- 1 1/2 Tablespoons coarse-grained mustard
- 1/2 Teaspoon salt
- 1/4 Teaspoon freshly ground pepper
- 6 Whole-wheat buns, (optional)
- Lettuce leaves & tomato slices, for garnish

- 1) Place bread in a food processor and pulse into fine crumbs. Transfer to a large bowl. Pulse mushrooms in the food processor until finely chopped.
- 2) Heat 2 teaspoons oil in a large nonstick skillet over medium-high heat. Add onion, garlic and the mushrooms; cook, stirring occasionally, until tender and liquid has evaporated, about 10 minutes. Add to the breadcrumbs and let cool completely, 15 to 20 minutes.
- 3) Meanwhile, prepare Scallion-Lemon Mayonnaise, if using.
- 4) Preheat grill to medium-high.
- 5) Add ground turkey, egg, dill, mustard, salt and pepper to the mushroom mixture; mix well with a potato masher. With dampened hands, form the mixture into six 1/2-inch-thick patties, using about 1/2 cup for each.
- 6) Oil the grill rack. Brush the patties with the remaining 1 teaspoon oil. Grill until no longer pink in the center, about 5 minutes per side. (An instant-read thermometer inserted in the center should register 165°F.) Meanwhile, split buns and toast on the grill for 30 to 60 seconds, if using. Serve burgers on buns, garnished with lettuce, tomato and Scallion-Lemon Mayonnaise, if desired.

Makes 6 Servings

