

# BLT TURKEY BURGERS

Total Time: 40 minutes | Servings: 4

## INGREDIENTS

1 pound lean ground turkey  
One 20-ounce package frozen sweet potato fries  
12 ounces bacon  
1/4 cups thinly sliced fresh chives  
5 tablespoons mayonnaise  
1 tablespoon olive oil  
2 teaspoons sriracha  
1/2 teaspoon chili powder  
1/2 teaspoon kosher salt  
4 brioche buns  
1 to 2 beefsteak tomatoes (thinly sliced)  
1 avocado (thinly sliced)  
1 head of lettuce  
Black pepper



## INSTRUCTIONS

Preheat the oven to 400 degrees. Lay the bacon slices in an even layer on a wire rack set on a baking sheet. Bake, flipping halfway through, until lightly crisp, 12-15 minutes. Set aside to cool, then chop. In a small bowl, combine the sriracha and 4 tablespoons mayonnaise. Toss the sweet potato fries with the olive oil and chili powder on a baking sheet. Bake according to the package directions. Combine the ground turkey, chopped bacon, chives, remaining mayonnaise, salt and a few grinds of pepper in a large bowl. Form into 4 patties, 3/4 inch thick. Heat a large nonstick skillet over medium heat. Add the buns cut-side down and toast until lightly golden, 2 to 3 minutes. Carefully wipe the pan clean and add the patties to the dry pan. Cook until browned on the bottom, 5 minutes, then flip, loosely cover and cook until the center is no longer pink, 4 to 5 more minutes. To assemble the burgers, place a piece of lettuce on each bottom bun. Add turkey burgers, tomato, avocado, and a spoonful of the sriracha mayo. Add the top buns and serve with the fries. Enjoy!