

# Stuffed Turkey Burgers With Smoky Aioli

## Ingredients

### Aioli

- 1/2 cup 93% fat-free mayonnaise
- 3/4 tsp adobo sauce (from can above)
- 1 clove garlic, minced

### Burgers

- 1 ½ lbs lean ground turkey
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp Worcestershire sauce
- 1 ½ tsp dried oregano leaves
- 1 tsp salt
- 1/2 tsp black pepper
- 6 whole wheat hamburger buns, split and lightly toasted
- 3/4 cup jarred roasted red pepper halves, drained
- 1 bunch watercress, arugula or other favorite salad greens, stems removed

## How to make it

1. For aioli, combine all ingredients in small bowl; mix well.
2. Chill at least 1/2 hour.
3. Heat grill or broiler.
4. For burgers, combine turkey, oats, garlic, Worcestershire sauce, oregano, salt and pepper in large bowl; mix lightly but thoroughly.
5. Shape into 6 large patties, about 1/4-inch thick.
6. Place one mozzarella ball in center of each patty; shape burger mixture around cheese so it is completely hidden; reshape into patty.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

## Made with



**Quaker® Oats-Old Fashioned**

7. Grill or broil 4 inches from heat 5 minutes on each side or until centers are no longer pink (170°F).
8. Arrange burgers on bottom halves of buns; top with aioli, roasted pepper pieces, watercress and bun tops.