

## INGREDIENTS FOR 8 SERVINGS



Gewürztraminer



Pilsner

- 1 Package Ground Turkey (1.25 lbs)
- 1 Can Rotel® Tomatoes, Drained
- 1 Can Diced Green Chilies
- 1 Can Low Sodium Black Beans, Drained and Rinsed
- ½ Cup Cilantro, Chopped
- 3 Green Onion Stalks, Chopped
- 1 Tablespoon Garlic, Minced
- ¼ Teaspoon Black Pepper
- 1 Teaspoon Chili Powder
- ½ Teaspoon Ground Cumin
- 1 Package Thin Buns
- 1 Cup Guacamole
- Lettuce or Spinach
- 2 Tomatoes, Sliced



## PREPARATION

In a large bowl mix together all ingredients using your hands, being sure not to over mix. In the bowl divide the meat into 4-5 sections, and then divide each of those in half giving you 8-10 equal size burgers. Grill the burgers until they reach 165 degrees and have started to brown. Remove from heat and serve on a thin bun with your choice of greens, guacamole and sliced tomato.