

# Turkey burger with Gruyère cheese, baby spinach and creamy Dijon mustard

## Recipe for 4

### Description

Turkey burger with melted Gruyere, creamy Dijon mustard and marinated red onions served with a salad of baby spinach.

### Ingredients

#### Burger

- 4 Unit(s) Burger bun
- 350 Gr Ground turkey
- 2 Sprig(s) Thyme
- 4 Slice(s) Gruyere cheese
- 4 Tbsp Dijon mustard
- 1 Handful(s) Baby spinach
  
- Salt and pepper
- Olive oil

#### Marinated onions

- 1 Unit(s) Red onion
- 0.25 Cup(s) Sugar
- 0.25 Cup(s) Red wine vinegar
  
- Salt and pepper
- Olive oil

#### Garnishes

- 4 Handful(s) Arugula leaves
- 1 Zest Lemon
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

#### Preparation

Make sure there are no chunks in the ground turkey. Chop the thyme. Chop the red onion.

#### Pickled red onions

In a small saucepan, pour the sherry vinegar then add the sugar and bring to a boil. Remove from the heat, toss the onions in and leave them at room temperature for 15-20mins.

#### Preparation of the burger

Season the turkey ground meat with salt and pepper. In a nonstick pan with a little bit of canola oil, sear on both sides. Transfer them to a baking sheet and bake for 10 minutes, at 425F. Cover with a slice of Swiss cheese. Finish cooking all of them in the oven for 3-4 minutes.

### Bread preparation

Cut buns in half and then brush them lightly with olive oil. Toast them in the oven until golden.

### Assembly

On the interior of the 2 breads, spread the creamy Dijon mustard. Add the patties, a bit of pickled onion and a few spinach leaves and then skewer with a toothpick or brochette stick to hold them together.

**Bon appétit!**