

## WILD MUSHROOM TURKEY BURGER

- 1 Butterball All Natural Turkey Thigh Burger
- 1 Brioche roll
- 2 Tbsp Special sauce – 1 part ketchup, 3 parts tartar sauce
- Arugula as needed
- 1 slice Manchego cheese, 1 oz per slice
- 1 1/2 oz Caramelized onions, warm
- 1 1/2 oz Wild mushrooms, warm, sauteed

1. Toast and butter the brioche while grilling the burger. Spread the special sauce over the bottom of the toasted brioche.
2. Add arugula, as needed, on top of the special sauce.
3. Melt the cheese over the grilled burger, then place on top of the arugula.
4. Arrange the caramelized onions and sautéed mushrooms over the melted cheese.
5. Place the other half of the toasted bun on top of the onions and mushrooms.
6. Serve.

### ADDITIONAL INFORMATION

**Ingredients**

[1 1/2 oz Caramelized onions, warm](#), [1 1/2 oz Wild mushrooms, warm, sautéed](#), [1 Brioche roll](#), [1 Butterball All Natural Turkey Thigh Burger](#), [1 slice Manchego cheese, 1 oz per slice](#), [2 Tbsp Special sauce – 1 part ketchup, 3 parts tartar sauce](#), [Arugula as needed](#)

**Course**

[Dinner](#), [Entrees](#), [Lunch](#)

**Cuisine**

[American](#), [BBQ](#)

**Category**

[Burgers](#)