



Sweet Potato Turkey Burger Sliders

- 1.5 pound ground turkey or lean ground beef, thawed
- 1 tsp garlic salt
- 1.5 tsp steak seasoning
- 2 large *Bako Sweet* sweet potatoes
- 1 tbs extra virgin olive oil
- 3-4 slices cooked turkey bacon lettuce torn into small pieces (slider size)

Mix ground turkey with garlic salt and steak seasoning. Shape into 8-10 mini patties, about 1/4 of a cup meat. Set aside. The size of your patties depends on the size of sweet potato slices you have since they will be the bun.

Slice sweet potatoes into 1/4-1/2 inch thick slices. Drizzle with olive oil and season with salt and pepper. Roast in oven at 400 for 20-30 minutes while flipping half-way through. You want edges to be slightly crispy.

While potatoes are roasting, grill the burgers. Place patties on a well-heated grill flipping after 3-4 minutes, and cook until cooked through or as desired.

Assemble burgers, placing a mini burger in between two roasted sweet potato slices. Garnish burgers with lettuce, bacon, and mustard or any other desired toppings.

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