

TURKEY CHIMICHURRI CHEESEBURGER

Ingredients

6 ounces **Wisconsin parmesan cheese**,
grated (2 cups)

1/4 cup mayonnaise

1/2 cup dry bread crumbs

1 teaspoon garlic powder

1/2 teaspoon onion powder

2 pounds lean ground turkey

Salt and pepper

6 ounces **Wisconsin fontina cheese**,
cut into six slices (1 ounce each)

6 ounces **Wisconsin provolone cheese**,
cut into six slices (1 ounce each)

3/4 cup chimichurri sauce

6 hamburger buns, split

6 lettuce leaves

1 large tomato, sliced

Instructions

Grease grill grate. Heat grill to medium. Combine the parmesan, mayonnaise, bread crumbs, garlic powder and onion powder in a large bowl.

Crumble turkey over mixture; mix just until combined. Form into six patties, about 1/3 pound each. Season with salt and pepper.

Grill burgers, covered, over medium heat for 5-8 minutes on each side or until a thermometer inserted in patties reads 165°F.

Top with fontina and provolone slices. Cover and cook for 1-3 minutes longer or until cheese is melted.

Spread bun tops and bottoms with chimichurri sauce; top bottom bun with the lettuce, tomato and burgers. Replace bun tops.

