



Turkey Stuffed Mushroom Burger



By Louisa Clements of Living Lou



Serves 4

4 medium sized Portabella mushrooms, stems removed and gills scooped out
450g ground turkey
6 rashers of bacon, cut in 1 inch pieces
3 cloves garlic, finely diced

¼ cup cream cheese
2 green onions, sliced
olive oil for brushing mushrooms
shredded mozzarella cheese for topping

1. **In** a frying pan over medium heat, fry bacon for 5-7 minutes. Remove from pan and set aside.
2. **In** the same pan, cook and crumble turkey for 5 minutes, or until fully cooked. Add in garlic, sauté for another minute.
3. **Turn** heat down to low and return bacon to pan. Stir in cream cheese and allow it to melt. Finally, stir in the green onions.
4. **Brush** the Portabella mushrooms with a little olive oil.
5. **Using** an ice cream scoop, scoop the turkey mixture into the mushroom caps and sprinkle with Mozzarella cheese.
6. **Heat** the barbecue on low heat. Place mushroom caps on grill and cook for 2 minutes covered. Uncover and cook for another minute. Finally, cover again and cook for another 2 minutes.
7. **If** cheese hasn't fully melted yet, move mushroom caps to the upper part of the grill and cook for another 2-4 minutes.
8. **Serve** with a toasted bun and your favourite toppings.

