



FR. FRANK'S ITALIAN TURKEY BURGERS WITH ORECCHIETTE PASTA SALAD



Turkey Burger Ingredients:

- ✦ ¼ cup canned crushed tomatoes
- ✦ 2 tablespoons grated Parmesan cheese
- ✦ ½ teaspoon garlic powder
- ✦ 2 tablespoons fresh basil
- ✦ 6 cloves of roasted garlic
- ✦ Salt and pepper to taste
- ✦ 1 pound ground turkey
- ✦ 4 slices provolone chesse
- ✦ 4 ciabatta buns
- ✦ ½ cup marinara sauce, warmed

Pasta Salad Ingredients:

- ✦ 12 ounces orecchiette pasta
- ✦ 1 cup basil pesto (store bought is fine)
- ✦ 1 ½ cups cherry tomatoes halved
- ✦ 1 ½ cups fresh mozzarella balls halved
- ✦ ¾ cup kalamata olives pitted and halved
- ✦ ½ cup toasted pine nuts
- ✦ ¼ cup diced red onion
- ✦ ¼ cup fresh basil
- ✦ ¼ cup chopped parsley plus more for garnish





FR. FRANK'S ITALIAN TURKEY BURGERS WITH ORECCHIETTE PASTA SALAD



Turkey Burger Instructions:

1. In a large bowl, combine the first 6 ingredients. Crumble turkey over mixture and mix well. Shape into four $\frac{3}{4}$ -in.-thick oval-shaped patties.
2. Grill patties on an oiled rack, uncovered, over medium heat or broil 4 in. from the heat on each side until a thermometer reaches 170° and juices run clear, 6-8 minutes.
3. Place a patty on each of 4 slices of ciabatta. Drizzle with spaghetti sauce; spread roasted garlic cloves on the other ciabatta and place.

Pasta Salad Instructions:

1. Cook the pasta in salted water until al dente.
2. When cooked place in colander and run cold water over to stop the cooking.
3. Place the orecchiette in a large bowl along with the cherry tomatoes, mozzarella balls, olives, $\frac{1}{4}$ cup of pine nuts, red onion and parsley.
4. Pour the pesto over the top and toss to coat evenly.
5. Serve, topped with the remaining pine nuts and basil and parsley for garnish.

