



SERVING UP

Savings!

weis

SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

| | |
|---|------------|
| 1 lb. PA Ground Turkey (94% Lean) | lb. \$3.00 |
| 1 (24-ounce) container Weis Quality Bread Crumbs-Regular..... | \$1.50 |
| 1 (10-ounce) package Weis Quality From the Field Chopped Spinach..... | \$1.00 |
| 1 Fresh Jumbo Vidalia Onion..... | 99¢ |
| 1 (12-ounce) bottle Weis Quality Dijon Mustard | \$1.69 |
| 1 (12-ounce) jar Mancini Roasted Red Peppers | \$1.50 |
| 8 ounce Weis Quality 100% Natural Part-Skim Mozzarella Cheese..... | \$2.69 |

PRICES EFFECTIVE 5-14-09 THROUGH 5-20-09

Mediterranean Turkey Burger

- 1 lb. PA Ground Turkey (94% Lean)
- 1/2 cup Weis Quality Bread Crumbs
- 1 (10-ounce) package Weis Quality From the Field Chopped Spinach, thawed and well drained
- 1/3 cup Jumbo Vidalia Onion, chopped
- 1/4 teaspoon salt
- 1/3 cup Weis Quality Dijon Mustard, divided
- 1/4 cup Mancini Roasted Red Peppers
- 4 ounces Weis Quality 100% Natural Part-Skim Mozzarella Cheese, drained and cut into 1-inch slices
- Weis Quality Olive Oil Cooking Spray

In a large bowl, thoroughly combine turkey, bread crumbs, well drained spinach, onion, salt and one-quarter cup mustard. Shape into four patties. Cover and chill 30 minutes.

Spray grill with cooking spray and grill burgers over medium-low heat for 8 to 10 minutes on each side or until cooked thoroughly to an internal temperature of 165 degrees F.

Top each burger with one and one half teaspoons mustard, 1 tablespoon red pepper and 1 ounce cheese.

Cover grill and cook until cheese melts. Serve on a toasted Kaiser roll and garnish with fresh greens.

