



# Stuffed Turkey Burgers With Smoky Aioli



**SERVINGS**



**COOKING TIME**

6

10 min

Stuffed Turkey Burgers with Smokey Aioli is the perfect recipe for cheese lovers or anyone looking to get a little fancy in the kitchen. Instead of topping your burger with cheese, keep the cheese warm and melty by stuffing them. When the turkey burgers are done cooking, top them with homemade aioli, roasted pepper pieces, and watercress for a decadent lunch or dinner option.

## Ingredients

### Aioli

- 1/2 cup 93% fat-free mayonnaise
- 3/4 tsp adobo sauce (from can above)
- 1 clove garlic, minced

### Burgers

- 1 1/2 lbs lean ground turkey
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 tbsp Worcestershire sauce
- 1 1/2 tsp dried oregano leaves
- 1 tsp salt
- 1/2 tsp black pepper
- 6 whole wheat hamburger buns, split and lightly toasted
- 3/4 cup jarred roasted red pepper halves, drained
- 1 bunch watercress, arugula or other favorite salad greens, stems removed

## Cooking Instructions

1. For aioli, combine all ingredients in small bowl; mix well.
2. Chill at least 1/2 hour.
3. Heat grill or broiler.
4. For burgers, combine turkey, oats, garlic, Worcestershire sauce, oregano, salt and pepper in large bowl; mix lightly but thoroughly.
5. Shape into 6 large patties, about 1/4-inch thick.
6. Place one mozzarella ball in center of each patty; shape burger mixture around cheese so it is completely hidden; reshape into patty.
7. Grill or broil 4 inches from heat 5 minutes on each side or until centers are no longer pink (170°F).
8. Arrange burgers on bottom halves of buns; top with aioli, roasted pepper pieces, watercress and bun tops.