



**Wonderbrands™**  
*Recommends*



## WONDER® SKULL TURKEY BURGERS

### INGREDIENTS

#### 8 Wonder® White Hamburger Buns

1 pound ground turkey  
½ cup bread crumbs  
¼ tsp black pepper  
1 tsp garlic powder  
1 tsp Cajun seasoning

3 tbsp teriyaki sauce or BBQ sauce  
1 tsp oil olive  
1 tbsp water  
1 large onion, cut into  
¼-inch-thick slices  
8 slices tomato  
4 curly lettuce leaves

### METHOD

**Prep Time: 10 minutes |**  
**Cook Time: 15 minutes |**  
**Total Time: 25 minutes**

1. Combine turkey, black pepper, garlic powder, Cajun seasoning, egg and ½ cup of bread crumbs into a large bowl. Mix well.
2. Divide the turkey mixture into 4 equal portions.
3. Combine the teriyaki or BBQ sauce and water in a small bowl.
4. Place a large non-stick skillet over medium heat. Add the onions, cover and cook for 10 minutes or until onion is golden brown, stirring
5. frequently. Stir in 1 tbsp. teriyaki or BBQ sauce. Remove onions from pan, and keep warm.
6. Put olive oil in the pan, add turkey patties, and cook for 5 minutes over medium heat. Add the remaining 2 tbsp. of teriyaki or BBQ sauce into the pan. Flip patties over and cook for another 3 minutes or until golden. Place 1 patty on bottom half of each bun and top each patty with ¼-cup onion, 2 tomatoes slices and 1 lettuce leaf. (optional: mustard, ketchup and mayo)
6. Be creative! Cut into fun skull shapes before serving. Finish off with ketchup eyes and a nose.



## PRODUCT OF THE *Month*

The perfect bun, with big taste! Every bun is baked in Canada and contains no artificial flavours or colours.