

Ingredients



2 oz (60 g) fresh Parmesan cheese
3 green onions
2 eggs, lightly beaten
2 tbsp (30 mL) Garlic & Herb Rub, divided
1 tsp (5 mL) black pepper
2 tbsp (30 mL) milk
1/2 cup (125 mL) plain dry bread crumbs
1 1/4 lbs (575 g) 93% lean ground turkey
2 oz (60 g) mozzarella cheese
1/4 cup (50 mL) ketchup
1 pkg (12 oz) Hawaiian rolls (12 rolls), split
(see cook's tip)

Turkey Parmesan Sliders

MOM
fueling
HUNGRY
BOYS

Instructions

- Preheat oven to 350°F (180°C). Grate Parmesan using Microplane® Adjustable Fine Grater. Thinly slice green onions using Chef's Knife.
- Combine Parmesan, onions, eggs, 5 tsp (25 mL) of the rub, pepper, milk, bread crumbs and turkey in classic batter bowl; mix well.
- Place one rounded Large Scoop of turkey mixture into wells of Brownie Pan; press evenly into wells. Bake 13-15 minutes or until tops are firm and internal temperature reaches 160°F (71°C) in the sides of each patty.
- Meanwhile, grate mozzarella using Microplane® Adjustable Coarse Grater.
- For sauce, combine ketchup and remaining 1 tsp (5 mL) rub in (2-cup/500-mL) Prep Bowl. Microwave, uncovered, on HIGH 20-30 seconds or until hot.
- Remove pan from oven. Transfer patties to roll bottoms using Mini Nylon Serving Spatula. Top with sauce, mozzarella and roll tops.

