

# RV GODDESS: Pesto Turkey Burgers

This burger recipe comes together easily and is very RV-friendly (if you have a mini chopper/blender/mortal & pestle). There is plenty of salt in the cheese, so I did not feel the need to add salt to this recipe. Obviously, these burgers would also be delicious with ground lamb or chicken.

2 Tablespoons pine nuts  
3 stems fresh basil leaves  
2-3 cloves garlic  
Freshly ground black pepper, to taste  
2 Tablespoons extra-virgin olive oil  
One pound ground turkey  
½ cup freshly grated parmesan cheese

Place the pine nuts, basil leaves, garlic, black pepper and olive oil in a blender, food processor, mini-chopper or mortal & pestle and process until fairly smooth. In a medium bowl, mix the ground turkey with the basil mixture and the grated parmesan cheese. Mix with a wooden spoon (or fingers) until well blended. Form into four patties and grill or fry until just cooked through.

The burgers are delicious between toasted burger buns with just lettuce and tomato with mayonnaise... or serve the burgers over dressed greens for a carb-friendly meal. Makes four burgers.