



## THAI CHICKEN OR TURKEY BURGERS

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EACH BATCH SERVES 6.

INGREDIENTS	X1	X2	X3	X4
Ground chicken or turkey	1 1/2 pounds	3 pounds	4 1/2 pounds	6 pounds
Natural peanut butter	1/4 cup	1/2 cup	3/4 cup	1 cup
Thinly sliced green onions	1/3 cup	2/3 cup	1 cup	1 1/3 cup
Gluten free soy sauce	2 tablespoons	1/4 cup	6 tablespoons	1/2 cup
Fresh grated ginger	2 teaspoons	4 teaspoons	2 tablespoons	8 teaspoons
Minced garlic	1 teaspoon	2 teaspoons	1 tablespoon	4 teaspoons
Red pepper flakes	pinch (about 1/8 teaspoon)	1/4 teaspoon	3/8 teaspoon	1/2 teaspoon
Salt	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon

Mix all ingredients together until well blended. Form mixture into 6 patties and cook in an oiled skillet or grill until cooked through.

**To freeze:** After forming patties and before cooking, separate patties with waxed paper. Place patties into a freezer bag, remove as much air as possible, seal and freeze.

**To serve:** Thaw. Cook in oiled skillet or on grill until cooked through.