

K.M.'s Goat Cheese Stuffed Turkey Burgers

1 1/2 pounds ground turkey
1 cup goat cheese
1 medium onion, diced
2 green chilies, chopped
1/2 cup cilantro, stemmed and chopped
1 teaspoon cumin seeds
1 teaspoon coriander seeds
1 teaspoon black pepper
1 teaspoon tandoori masala (or garam masala)
1/2 teaspoon dried oregano

Thoroughly mix all the ingredients in a large bowl, reserving 1/2 cup of goat cheese for forming the burgers.

Divide the meat mixture into six roughly equal balls. Form each ball into patties around a heaping tablespoon of goat cheese. Wrap each burger in wax paper, and chill for a few hours before grilling or frying. These burgers freeze beautifully and only need to thaw for a couple of hours before they are ready to cook.

