2 CHAINZ'S HOMESTYLE TURKEY BURGERS

INGREDIENTS

- 2 LBS GROUND TURKEY
- 1/2 CUP BREADCRUMBS
- 1/2 CUP GREEN ONIONS
- 2 EGGS
- 2 TBSP. PAPRIKA
- 2 DILL PICKLES
- 2 TBSP. DIJON MUSTARD
- 1 TOMATO

- 2 PIECES ESCAROLE LETTUCE
- 1/3 CUP KETCHUP
- 2 WHOLE GRAIN BUNS
- 1 TBSP, OLIVE OIL
- 1/2 TSP. SALT
- 1/2 TSP. GROUND BLACK PEPPER

INSTRUCTIONS

- 1. Preheat the oven to 375°F on the Convection Roast setting.
- 2. In a bowl, beat the eggs. Then add the salt, pepper, oil, breadcrumbs, green onion, and ground turkey and mix well with a fork to combine ingredients.
- 3. Form 4 oz. burger patties. Make an indent in the center of each patty about the size of a nickel (this helps reduce puffing up).
- 4. Place burger patties on a cooling rack over a cookie sheet.
- 5. Bake burgers for 25 min, flipping over halfway through cook time.
- 6. The burgers should be at least 165° F to be done.
- 7. Top with the additional ingredients



2 CHAINZ'S HOMESTYLE BEIGNETS

INGREDIENTS

- COOKING SPRAY
- 1/2 CUP ALL-PURPOSE FLOUR
- 1/4 CUP WHITE SUGAR
- 1/8 CUP WATER
- 1 LARGE EGG, SEPARATED
- 1 1/2 TEASPOONS MELTED BUTTERT
- 1/2 TEASPOON BAKING POWDER
- 1/2 TEASPOON VANILLA EXTRACT
- 1 PINCH SALT
- 2 TABLESPOONS
 CONFECTIONERS' SUGAR,
 OR TO TASTE

INSTRUCTIONS

- 1. Spray a silicone egg-bite mold with nonstick cooking spray.
- 2. Whisk flour, sugar, water, egg yolk, butter, baking powder, vanilla extract, and salt together in a large bowl. Stir to combine.
- 3. Beat egg white in a small bowl using an electric hand mixer on medium speed until soft peaks form. Fold into batter. Add batter to the prepared mold using a small hinged ice cream scoop.
- 4. Place filled silicone mold onto Air Fry tray*
- 5. Set the LG Air Fry mode to 370°F. Air Fry for 10 minutes.
- 6. Remove mold from the basket carefully; pop beignets out and flip over onto a parchment paper round.
- 7. Place parchment round with beignets back on to the Air Fry tray. Cook for an additional 4 minutes. Remove beignets from Air Fryer tray and dust with confectioners' sugar.

*If you do not have an air fry tray, place food on a wire rack inside a foil-lined cookie pan.

