



Iceberg Babies® No-Carb Turkey Burger

Yield: 8 servings

INGREDIENTS

- 8** **Garden Hearts® Iceberg Babies®**
barbecue sauce and ranch dressing
- 8** 6-ounce turkey burger patties, seasoned to taste
- 8** slices cheese, optional
- 1** red onion, sliced thin
- 1** tomato, sliced
- pickle slices
- mayonnaise, mustard, ketchup

METHOD

1. Remove outer leaves and rinse Iceberg Babies® under cold running water, and allow to air-dry completely. Remove core and slice lettuce heads in half around center; take a small slice off the bottom halves so they sit level on the plate.
2. Drizzle each lettuce half with a mixture of two-thirds ranch dressing and one-third barbecue sauce.
3. Grill turkey patties, adding cheese if desired, place on one lettuce half and top with another.
4. Serve burgers with traditional toppings: onion, tomato, pickles, mayonnaise, mustard, and ketchup.



Recipe by: Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA

Chef's comment: *"Iceberg Babies® turkey burgers provide a healthy, no-guilt twist on an American favorite."*



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