

# Pineapple Teriyaki Turkey Burgers



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Serves: 4 | Prep time: 30 min | Cook time: 25 min

## INGREDIENTS

- 1 lb ground turkey
- ½ cup bread crumbs
- ¼ cup Moore's Teriyaki Marinade
- 1 small yellow onion, diced
- 2 tbsp parsley, finely chopped
- 1 clove garlic, minced
- 1 egg, beaten
- Salt & pepper to taste
- 4 slices Swiss cheese
- 1 can sliced pineapple
- 4 buns or rolls of your choice
- 1 cup baby spinach

## EQUIPMENT

- Gas or charcoal grill
- Instant-read meat thermometer, I prefer the digital [Thermopen](#) from Thermoworks

## DIRECTIONS

1. Combine turkey, bread crumbs, marinade, onion, parsley, garlic, and egg in a large mixing bowl.
2. Using your hands, mix gently and divide into four equal portions.
3. Form each portion into a patty, place on parchment paper, and season with salt and pepper. Place the seasoned patties into the refrigerator while you light the grill.
4. Once the grill is hot, place the burgers over direct heat and cook for about four minutes on the first side, rotating 90 degrees halfway through.
5. Flip the patties and top each with a slice of cheese.
6. Place your pineapple slices on the grill and cook until they've caramelized in a few spots and have nice grill marks.
7. Once your burgers reach an internal temp of 180 degrees, remove to a plate.
8. Brush each side of your buns with a bit of the teriyaki marinade and add a small handful of spinach to the bottom of each bun.
9. Place your burgers onto the spinach, add a slice of pineapple, and finish with the top bun.
10. Serve and enjoy!