

Green Curry Turkey Sliders With Avocado Cabbage Slaw

yield: 6; 2 pc./ea

- ❑ 3 to 4 cups "Angelhair" cabbage slaw
 - ❑ 1 tbsp Lime juice
 - ❑ 1 tbsp. dark Sesame oil
 - ❑ ½ tsp kosher salt
 - ❑ ¼ tsp sugar
- Combine and chill for 30 minutes.
Meanwhile proceed with preparing the meat.

- ❑ 1/3 cup chopped fresh cilantro leaves
 - ❑ 1 Jalapeno pepper, very thinly sliced
 - ❑ 2 small ripe Avocados, peeled and sliced
- Add cilantro and Jalapeno to slaw and toss.
Top with Avocado. Serve immediately.

TIP: It is said that adding the pit to the salad prevents the Avocado from discoloring.

- ❑ 2 tbsp Canola mayonnaise
- ❑ 1.5 tbsp Green Curry Paste
- ❑ 1 tbsp dark Sesame oil
- ❑ 1 tbsp Soy sauce or Tamari (gluten free)
- ❑ 2 tsp Sambal Oelek (for less heat substitute w. roasted Chile paste)
- ❑ ¼ tsp Kosher salt
- ❑ ½ teaspoon freshly grated Ginger (or more; personal preference)
- ❑ 1 large egg

Combine all ingredients in a small bowl and set aside.

- ❑ 1 lb ground Turkey (substitute: chicken; makes a less moist mixture)
- ❑ 1 cup Panko (very dry Japanese Breadcrumbs)
- ❑ ½ cup Scallions (green onions), sliced thin diagonally

Gently combine and add half of the spiced liquid (all if using chicken). Add more until it feels right. Stop if getting too moist. Don't overwork. Form 12 equal patties and arrange on platter.

TIP: We "lined" the platter with Panko breadcrumbs to prevent sticking if mixture is very moist.

Pre-Heat cook top **on #5** setting. **NOTE: >>> Finish the slaw with Cilantro and Avocados NOW.** When the orange light of the Cook-N-Dine cook top is off, **set the temperature to #8.**

- ❑ 2 tbsp Canola oil, divided

When temperature has been reached (orange light off) coat cooking center with 1 tbsp oil and add half of the patties. Give them some room to cook up properly. Fry for 3 minutes until golden brown. Turn and cook for 3 more minutes or until cooked through. Do not overcook. Rather test one patty for doneness. Then push all into the warming area and fry the remaining meat.

TIP: Instead of using small Slider buns you can cut "French" Hamburger buns in half and split. Warm or toast them on the outer cooking center while the patties are browning.

