

## *Turkey Sliders with California Pepper Fig Salsa*

### INGREDIENTS

#### **Sliders:**

**20 oz lean ground turkey**  
**1 cup finely minced dried figs**  
**¼ cup sliced green onions**  
**2 tbsp chopped fresh herbs, or to taste**  
**¾ tsp sea salt**  
**1 cup baby arugula**  
**12 small dinner rolls sliced in half horizontally**

#### **Salsa:**

**2 ½ cups diced fresh figs**  
**½ cup diced red bell pepper**  
**½ cup golden raisins**  
**2 green onions, thinly sliced**  
**1 jalapeño pepper, stemmed, seeded and minced**  
**1 tbsp fresh lemon juice**  
**½ tsp ground ginger**

1. Combine salsa ingredients in a medium bowl, stir, cover and chill for several hours.
2. Combine turkey, dried figs, green onions, herbs and sea salt in a medium bowl; combine well. Divide and shape into 12 small, flat burgers. Generously oil a grill and cook over medium-high heat for 3 to 5 minutes a side until done (165°F).
3. Arrange a few arugula leaves on the bottom half of each roll; top with burger and some salsa. Replace tops and serve with additional salsa.

Yields 12 sliders

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