Mediterranean Greek Turkey Burgers with Tapenade

Ingredients
1 cup frozen chopped spinach, thawed
1 pound 93% lean ground turkey
1 cup crumbled feta cheese
½ teaspoon garlic powder
½ teaspoon dried oregano
¼ teaspoon salt
¼ teaspoon ground pepper
4 small hamburger buns, preferably whole-wheat, split
4 tablespoons tzatziki or use (1 cup Greek yogurt with 1 T. Lemon juice)
12 slices cucumber
8 thick rings red onion (about ¼-inch)

Olive Tapenade:
1 cup pitted Kalamata olives, drained
2 Tablespoons olive oil
1 Tablespoon capers
1 Tablespoon lemon juice, about ½ lemon
1 Tablespoon lemon zest
1 Tablespoon fresh parsley, chopped
½ clove garlic, chopped.

Combine all ingredients in food processor until finely chopped.

Directions for Turkey Burgers:
1. Squeeze excess moisture from spinach. Combine the spinach with turkey, feta, garlic powder, oregano, salt and pepper in a medium bowl; mix well. Form into four 4-inch patties. Place patties on broiler pan. Cook under the broiler until cooked through and no longer pink in the center, 4 to 6 minutes per side. (An instant-read thermometer inserted
in the center should register 165°F.) Assemble the burgers on salad or buns, topping each with Olive Tapenade, 1 tablespoon tzatziki, 3 cucumber slices and 2 onion rings.

To make ahead: Prepare patties, wrap individually and refrigerate for up to 8 hours. Enjoy!