

# Garth McCoolgan

Fine Irish flavour from a great Irish chef

**Aldi has teamed up with Garth to bring you a range of delicious new recipes, which are also incredibly good value for money.**

Garth trained with Master Chef Paul Rankin of Roscoff fame – the first Irishman to win the coveted Michelin star. Then came stints with Derry Clarke and Conrad Gallagher, Dublin's two Michelin men, before moving on to the Four Seasons Hotel in Chicago, working under the legendary Wolfgang Puck.

**“Kids will love this tasty and healthy new recipe.”**

After spending time in France, Italy, Spain, Brazil and the UK Garth returned to Ireland to start his well-known FoodActive camp, introducing kids to the simple pleasures of affordable, healthy food.

Aldi have asked Garth to develop a range of recipes bringing together the best of our local produce and international ranges. Look out for the pull-out recipes in our leaflet each fortnight – collect them all and you'll have an affordable, inspiring idea for every occasion.



TURKEY BURGER RECIPE INSIDE

## Turkey Burger recipe

Garth's  
passion for food

Garth naturally knows a trick or two to help make the cooking process easier, and give each recipe a subtle twist. With each recipe he'll share some of his secrets with you.

### Make it special



"Popping some Aldi Westphalian ham pieces into your mix transforms this burger into something really special!"

### Child's play

"Melt some of Aldi's terrific cheeses on your burgers to ensure your kids are getting lots of good protein for their growing bodies."



## Turkey Burger

Serves: 4

Method:



#### Step 1

Heat your grill to hot and heat your frying pan to medium-hot. Slice your **tomatoes** and pick your **lettuce leaves**.



#### Step 2

Mix the **first six ingredients** together well. Using the egg to bind the ingredients will keep the mixture light. Season lightly with salt and pepper. Shape into four **burgers**.



#### Step 3

Put 2 tbsp oil in a hot pan and gently put **burgers** in. Place the **bacon** under the grill.

#### Step 4

Now cut and dress the **baps** ready for the **burgers** with **lettuce, tomato, mayo and ketchup**.

#### Step 5

Flip **burgers** after 4 minutes and cook for 4 minutes on the other side. Keep **bacon** warm when it is cooked.

#### Step 6

Place **bacon** on dressed **bap**. Pop burger on top of **bacon**. Squeeze a few drops of **lemon juice** on it and top with **onion**. **Serve and enjoy!**

#### Ingredients:

- 400g Lean Turkey Mince
- 75g Westphalian Ham Pieces
- 1 tbsp Tomato Ketchup
- 1 tbsp Fresh Chives Chopped Finely
- 1 tbsp Herbs de Provence
- 1 Whole Egg
- 4 Slices of Smoked Bacon
- Salt and Pepper
- Oil for Frying

#### To Dress:

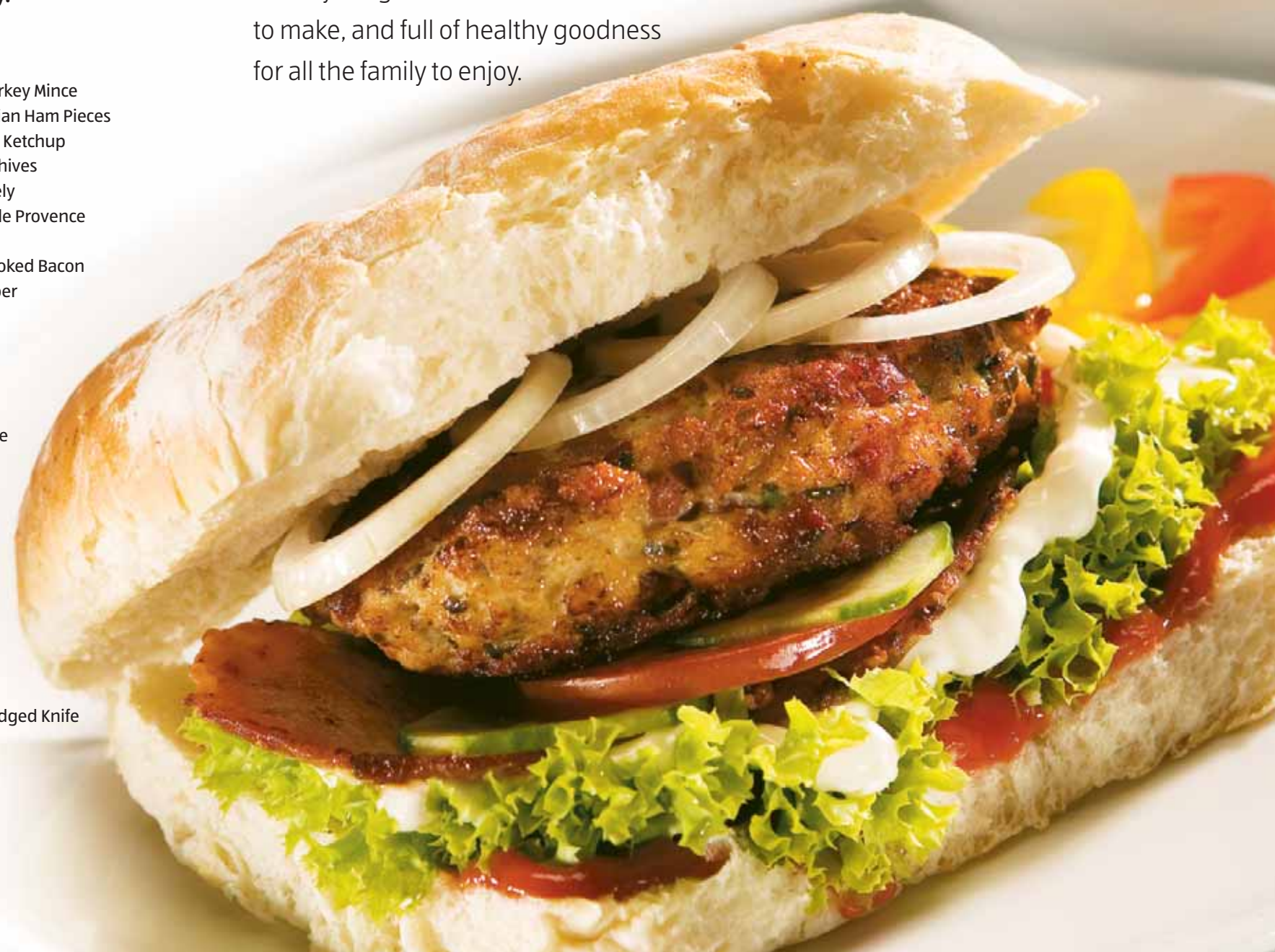
Tomato Ketchup  
Light Mayonnaise  
Fresh Lettuce Leaves  
Sliced Tomato  
4 Floury Baps  
Lemon Juice  
Onion  
Cucumber

#### Utensils:

Chopping Board  
Large Straight-edged Knife  
Mixing Bowl  
Frying Pan  
Egg Lifter

# Good healthy fun

"Turkey burgers" are fantastic fun for little chefs to make, and full of healthy goodness for all the family to enjoy.



## Turkey Burger ingredients

# Healthy, light and **tasty**

...and all on your Aldi shopping list

Italian Style Mixed Lettuce

**€1.29**

170g, €7.59 per kg

Herbs de Provence

**79c**

17.5g, €45.00 per kg



Irish Turkey  
Breast Mince

**€2.79**

400g, €6.98 per kg



Smoked Bacon  
Medallions

**€1.99**

150g, €13.27 per kg



Natural Yoghurt

**58c**

500g, €1.16 per kg



Ham Cubes

**€1.75**

150g, €11.67 per kg

Lemon

**75c**

4 pack, 18.7c each

Giant White  
Soft Baps

**€1.09**

4 pack, 27.2c each

Plum Vine Tomatoes

**€1.49**

500g, €2.98 per kg

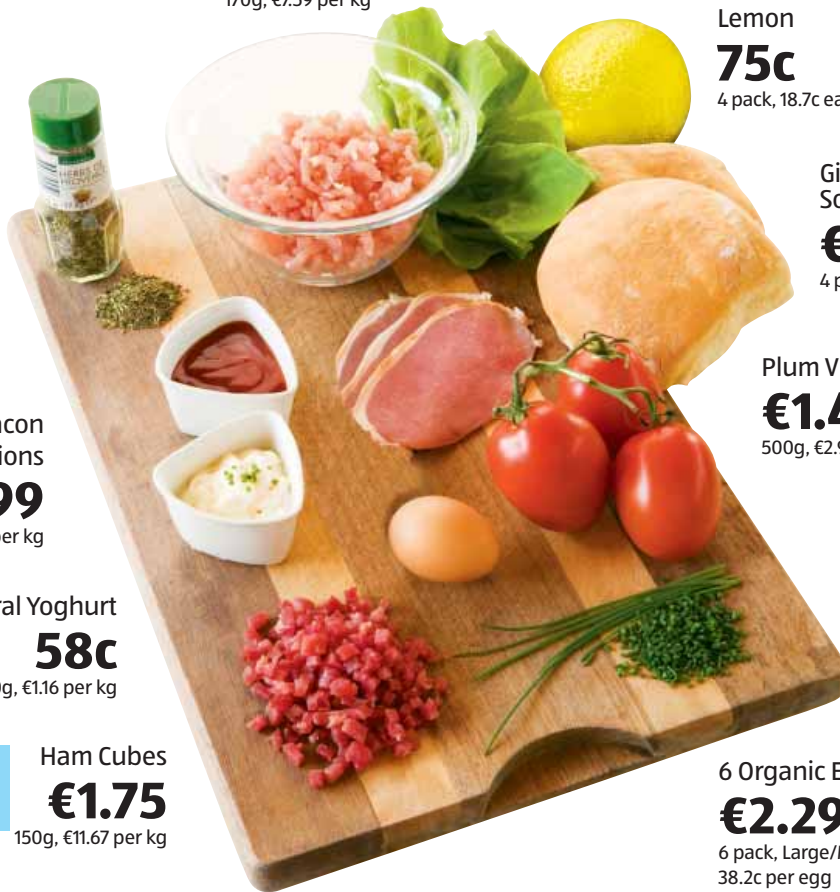
Fresh Chives Pot

**€1.29** each

6 Organic Eggs

**€2.29**

6 pack, Large/Medium,  
38.2c per egg



Be Light, be healthy



With key nutritional information clearly listed on the label, our Be Light range of quality foods contain less fat, salt and sugar. Along with the products featured above, the Be Light range also includes, cheeses, yoghurts, cold meats, jams and crisps, there's so much for a healthy eating lifestyle.

