

Spicy Jalapeño Cream Cheese-Stuffed Turkey Burgers with Bacon

Spicy Jalapeño Cream Cheese-Stuffed Turkey Burgers with Bacon



TIME
5-7 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

4 oz cream cheese, softened
1/2 cup grated cheddar cheese
2 fresh jalapeños, minced (adjust to heat preference)
2 cloves garlic, minced
1 lb ground turkey
1/4 cup almond flour (for binding)
1/4 cup onion, finely minced
1/2 teaspoon salt
1/2 teaspoon black pepper

Swaps and Notes:

Ground Turkey: Lean ground turkey is perfect for this recipe. You can also use ground chicken if you prefer.

Cheese: Cheddar cheese is a classic choice here, but you can use any cheese you like! Monterey Jack or a Mexican cheese blend would also be delicious.

Jalapeños: You can adjust the amount of jalapeños to your desired level of heat. If you want it spicier, you can leave some of the seeds in.

Almond Flour: The almond flour is a great alternative to traditional breadcrumbs. It helps bind the burger together and adds a subtle nutty flavor.

Bacon: The crispy bacon is a must! You can cook it in a skillet or in the oven for a hands-off approach.

How to Make Spicy Jalapeño Cream Cheese-Stuffed Turkey Burgers:

Make the Stuffing: In a small bowl, combine the softened cream cheese, grated cheddar cheese, minced jalapeños, and minced garlic. Mix until well combined.

Make the Burger Patties: In a separate large bowl, combine the ground turkey, almond flour, finely minced onion, salt, and black pepper. Mix until just combined, being careful not to overmix.

Stuff the Burgers: Divide the turkey mixture into 4 equal portions. Form each portion into a thin patty. Place a scoop of the cream cheese stuffing in the center of two of the patties. Place the other two patties on top and pinch the edges to seal them, creating a stuffed burger.

Cook the Burgers: Preheat a grill or a skillet over medium-high heat. Cook the burgers for 5-7 minutes per side, or until they are cooked through and have a nice golden-brown crust. The internal temperature should reach 165°F (74°C).

Assemble and Serve: Serve the burgers on toasted buns with your favorite toppings like lettuce, tomato, and a slice of crispy bacon.

Tips for Success:

Don't Overmix: Mixing the turkey mixture too much can make the burgers tough. Mix until the ingredients are just incorporated.

Seal the Edges: Be sure to pinch the edges of the patties to seal in the creamy stuffing. This prevents it from leaking out while the burgers are cooking.

Use a Meat Thermometer: A meat thermometer is the most accurate way to ensure your burgers are cooked through without overcooking them.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Light Tangy Chicken Salad is another great mayo-free salad option.

For a great weeknight dinner shortcut, my Dorito Casserole is a fun and flavorful option.

For a fantastic, easy appetizer, my Baked Kosher Salami is a must-try.

Final Thoughts:

DIRECTIONS

1. **Make the : Stuffing:** In a small bowl, combine the softened cream cheese, grated cheddar cheese, minced jalapeños, and minced garlic. Mix until well combined.
2. **Make the : Burger Patties:** In a separate large bowl, combine the ground turkey, almond flour, finely minced onion, salt, and black pepper. Mix until just combined, being careful not to overmix.
3. **Stuff the : Burgers:** Divide the turkey mixture into 4 equal portions. Form each portion into a thin patty. Place a scoop of the cream cheese stuffing in the center of two of the patties. Place the other two patties on top and pinch the edges to seal them, creating a stuffed burger.
4. **Cook the : Burgers:** Preheat a grill or a skillet over medium-high heat. Cook the burgers for 5-7 minutes per side, or until they are cooked through and have a nice golden-brown crust. The internal temperature should reach 165°F (74°C).
5. **Assemble and : Serve:** Serve the burgers on toasted buns with your favorite toppings like lettuce, tomato, and a slice of crispy bacon.
6. **Tips for Success: Don't Overmix:** Mixing the turkey mixture too much can make the burgers tough. Mix until the ingredients are just incorporated.
7. **Seal the : Edges:** Be sure to pinch the edges of the patties to seal in the creamy stuffing. This prevents it from leaking out while the burgers are cooking.
8. **Use a : Meat Thermometer:** A meat thermometer is the most accurate way to ensure your burgers are cooked through without overcooking them.

9. **Serving Suggestions and Pairings:** These stuffed turkey burgers are a complete meal on their own, but they pair wonderfully with a side of French fries, potato chips, or a simple green salad. For a full-on fun meal, you could serve them with some of my Easy Cheesy Chicken Sliders with Marinara Garlic Butter or a delicious Walking Taco Bar.
10. **Storage and Leftover Tips:** The uncooked patties can be stored in an airtight container in the refrigerator for up to 1 day. The cooked burgers are best enjoyed immediately.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and crowd-pleasing meals, you'll want to check out some of these other favorites:
12. **My Light :** Tangy Chicken Salad is another great mayo-free salad option.
13. **For a great weeknight dinner shortcut,** my : Dorito Casserole is a fun and flavorful option.
14. **For a fantastic, easy appetizer,** my : Baked Kosher Salami is a must-try.
15. **Final Thoughts:** These Spicy Jalapeño Cream Cheese-Stuffed Turkey Burgers with Bacon are a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
16. **If you make these burgers,** I'd love to hear about it! What's your favorite topping to add to a burger? Let me know in the comments below.

SWAPS & NOTES

Ground Turkey: Lean ground turkey is perfect for this recipe. You can also use ground chicken if you prefer.

Cheese: Cheddar cheese is a classic choice here, but you can use any cheese you like!
Monterey Jack or a Mexican cheese blend would also be delicious.

TIPS FOR SUCCESS

Don't Overmix: Mixing the turkey mixture too much can make the burgers tough.

Mix until the ingredients are just incorporated.

Seal the Edges: Be sure to pinch the edges of the patties to seal in the creamy stuffing.

This prevents it from leaking out while the burgers are cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-jalapeno-cream-cheese-stuffed-turkey-burgers-with-bacon/>