

Herby Feta Chicken Burgers

By Audrey Plant

Makes 6 burgers

Ingredients

Chicken Patties

2 pounds ground chicken

2 eggs

1 tablespoon fresh thyme, minced

1 tablespoon fresh flat-leaf parsley, minced

1 1/2 tablespoon green onion, minced

1 teaspoon fresh rosemary, minced

4 ounces block feta, drained and crumbled into chunks by hand

2 teaspoons garlic powder

1 teaspoon pepper

2 teaspoons kosher salt

1/4 teaspoon red pepper flakes

1/4 cup extra virgin olive oil, divided between batches

Recommended Burger Bun and Toppings

potato bun, toasted

frescatrano olives, roughly chopped

pickled red onions, sliced crosswise into half-moons

arugula, tossed in olive oil and seasoned with salt and pepper

fig balsamic vinegar, drizzled over top of the patties

Instructions

1. In a medium bowl, add chicken, eggs, thyme, parsley, green onion, and rosemary. Using your hands, break apart feta into chunks.
2. Add garlic powder, pepper, salt, and red pepper flakes. Mix until well combined.
3. Preheat a large skillet over medium heat with 2 tablespoons of olive oil.
4. Quickly, use your hands to form 3 of the 6 patties. Place directly into the large skillet. Wash hands.
5. Cook patties for 4 minutes on each side, flipping only halfway through.
6. Remove skillet from and set aside on a sheet pan or plate. Wipe out the skillet with a damp paper towel. Add the remaining 2 tablespoons of oil to the skillet. Form the last 3 patties, and place them directly into the skillet. Cook for 4 minutes per side.
7. Build a burger to your liking, and serve it immediately.

Notes:

1. Do not make this burger on a grill. The burger is too moist, it needs to be made in a skillet or griddle.
2. The burgers will look and feel too moist when assembling the raw chicken burger patties, but that's ok. This helps ensure that the patties will be juicy upon cooking.
3. I prefer to assemble 3 burger patties at a time, place them directly in the skillet, and cook accordingly. Then I assemble the remaining patties separately, once the first batch is cooked.