

Chicken Parmesan Burgers



1 lb. ground chicken

1 slice bread, crumbed

1/4 c freshly chopped Italian parsley + additional for garnish

2 cloves garlic, minced

1/4 c freshly grated Parmesan

1/4 c finely chopped sweet onion

kosher salt

freshly ground pepper

1 T vegetable oil

- 2 c Three-Cheese Prego (or marinara)
- 4 slices fresh mozzarella

4 hamburger buns, buttered and toasted

In bowl mix chicken, bread crumbs, ¹/₄ cup parsley, garlic, parmesan, onion, and salt and pepper to taste. Form into four patties. In large skillet heat oil over medium heat. Cook patties in oil 4-5 minutes or until bottoms are golden brown. Flip patties, add sauce, and reduce heat to medium-low. Simmer 10 minutes. Place one slice cheese on each burger and cover with lid or foil until cheese melts, 2-3 minutes. Sprinkle additional parsley on top and serve sauce/burgers on buttered, toasted buns.