



CHICKEN KEFTA BURGER

YIELD: 4 SERVINGS



INGREDIENTS

FOR BURGER

4 chicken kefta patties
(see sub-recipe)

4 brioche buns

1½ cups feta cheese

1 tomato, sliced

8 leaves Boston lettuce

Tzatziki, to taste, can
be store-bought

Freshly ground black pepper,
to taste

Fresh lemon wedges, to taste

Olive oil, to taste

Salt, to taste

FOR PATTIES

2 lbs. ground chicken

2 eggs

¾ cup zucchini, grated
(about 1 large zucchini)

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METHOD

FOR PATTIES

1. Add ground chicken, grated zucchini and all remaining ingredients to a large mixing bowl. Using your hands, mix thoroughly until evenly combined.
2. Cover the mixing bowl and refrigerate for at least 30 minutes, then divide evenly and press into four patties.
3. Refrigerate until ready to cook.

FOR BURGERS

1. Preheat a grill to medium-high heat. Brush each chicken kefta patty with olive oil and season with salt to taste.
2. Grill on each side until golden brown with marks and cooked through, about four minutes per side.
3. While the chicken kefta patties grill, butter brioche buns and toast to desired amount. Set aside open-faced.
4. Season tomato slices with olive oil and salt to taste.

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4 Tbsp. green onion, finely chopped
3 Tbsp. cilantro, finely chopped
2 Tbsp. mint, finely chopped
2 Tbsp. oregano, finely chopped
1 clove fresh garlic, finely chopped
2 tsp. salt, additional to taste
2 tsp. turmeric, additional to taste
½ tsp. cayenne, additional to taste

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5. Once chicken kefta patties are done, top with feta cheese and continue to grill until almost melted, about one more minute. Top with freshly ground pepper and freshly squeezed lemon to taste.
6. Add lettuce and marinated tomato slices to the bottom bun, followed by the chicken kefta patty.
7. Top with toasted bun and serve with side of tzatziki.

