

Chicken Caesar Burger With Parmesan Crisps



Yield: Serves 4

Prep Time: 10 minutes

Cook Time: 10 minutes

Ingredients:

for the chicken Caesar burger:

1 pound ground chicken

2 tablespoons Caesar dressing (+ more for garnish)

salt and pepper to taste

2 tablespoon unsalted butter

Romaine lettuce, garnish

4 brioche hamburger buns

for the Parmesan crisps:

1/2 cup Parmesan, grated

Directions:

Preheat oven to 400 degrees.

for the chicken Caesar burger:

In a bowl, combine chicken, Caesar dressing, s&p. Form into four hamburger patties. Preheat a skillet to medium-high heat, melt butter. Add burgers and cook for about 5 minutes on the first side, flip, and then continue to cook for another two to three minutes. Remove from heat and let the chicken burgers rest before serving. To serve, place chicken patty on a brioche bun, top with Parmesan crisp, lettuce, a little more Caesar dressing, and top with brioche bun.

for the Parmesan crisps:

Place about two tablespoons of the Parmesan on a silicone baking mat. Repeat process until all the Parmesan has been used. Make sure to space the crisps about one-inch apart. Bake for about 3 to 4 minutes. Remove from oven and let the crisps cool before handling.