

delish

Chicken Burgers

by LAURA REGE

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YIELDS: 4

PREP TIME: 0HOURS 25MINS

TOTAL TIME: 0HOURS 45MINS

INGREDIENTS

- 1 1/2 lb. ground chicken
- 3/4 tsp. smoked paprika
- 1 clove garlic, minced
- 3 green onions, minced
- Kosher salt
- Freshly ground black pepper
- 2 tbsp. extra-virgin olive oil
- 4 slices cheddar
- 4 leaves butterhead lettuce
- 2 c. [coleslaw](#)
- 1 avocado, thinly sliced
- 1/4 small red onion, thinly sliced
- 1 jalapeño, thinly sliced
- 4 brioche burger buns, split and lightly toasted

DIRECTIONS

- 1** In a large bowl, combine chicken, paprika, garlic, and green onions, and season with salt and pepper. Divide mixture into 4 patties.
- 2** In a large skillet over medium heat, heat oil. Add burger patties and cook, flipping once, until golden and a thermometer inserted into the center registers 165°, 8 to 10 minutes. Top with cheddar, cover, and cook until just melted, 2 minutes. Remove from heat and transfer patties to a plate.
- 3** Stack lettuce, coleslaw, chicken burgers, avocado, red onion, jalapeño, and more coleslaw on top of bottom buns. Close sandwiches with top buns.