



Chicken Cordon Bleu Burgers

Serves 4

Ingredients:

2 teaspoons olive oil
4 slices Canadian bacon
2 lb ground chicken breast
2 teaspoons sweet paprika
2 teaspoons poultry seasoning
1 teaspoon salt
1 teaspoon pepper
1 shallot
4 deli slices Swiss cheese
2/3 cup mayonnaise
3 tablespoons Dijon mustard
4 sprigs tarragon
4 Kaiser rolls
1 tomato
Lettuce

Directions:

1. Preheat grill pan to medium high heat.
2. Add 2 tablespoons of oil and Canadian bacon. Warm bacon and caramelize it at edges, 1 to 2 minutes on each side. Transfer to a piece of foil. Fold foil over loosely to keep warm.
3. Combine chicken, paprika, poultry seasoning, grill seasoning, shallot. Score meat with the side of your hand to separate into 4 equal amounts. Make 4 large patties, 3/4 to 1 inch thick. Drizzle patties with oil and place on hot grill pan, griddle or in skillet. Cook 5 minutes on each side, until chicken is cooked through.
4. Top patties with reserved cooked Canadian bacon and Swiss cheese. Fold each slice of cheese in half to fit the burger. Cover loosely with tin foil. Turn off pan and let cheese melt, 2 minutes.
5. Combine mayonnaise, mustard, tarragon. Slather Kaiser roll tops with sauce. Place Cordon Bleu burgers on bun bottoms and top with lettuce and tomato. Place tops on burger and enjoy!

RecipeIntro: Specialty taste made right at home.

Week: 201905

Season: Fall

CookingMethod: Pan-Fry

MainIngredient: Chicken