



sunsetgourmet.ca



## SEASONED CHICKEN BURGERS

2 lbs. (.907) ground chicken

¾ cup breadcrumbs

1 egg

1 Tbsp. **Chicken Parmesan One Sheet Pan Seasoning Mix**

1 Tbsp. **Chef's Blend - All Purpose Seasoning**

2 Tbsp. **Hot Pepper Bacon Jam**

¼ cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Place all ingredients except the egg into a large bowl. Beat the egg then add to the bowl and gently mix until well combined. Form into burger patties.

Pre-heat grill to medium-high heat and lightly oil the grate. Place burgers on grill for 5 minutes, flip and cook for 5 minutes more (cooking time will vary based on thickness). When burgers are almost done, brush with Sweet & Spicy Brown Sugar Bourbon Sauce while cooking. Let cooked burgers rest for 5 minutes before serving. Serve on a toasted bun with your favourite toppings.

(Chicken burgers are done when the internal temperature is 165°F).



- **Chicken Parmesan One Sheet Pan Seasoning Mix**
- **Chef's Blend - All Purpose Seasoning**

- **Hot Pepper Bacon Jam**
- **Sweet & Spicy Brown Sugar Bourbon Sauce**