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## SUNSET CHICKEN BURGER

2 lbs. (.907 kg) ground chicken  
¾ cup seasoned breadcrumbs  
2 Tbsp. **Oh! So Onion**  
3 Tbsp. **Spinach & Herb Mix**  
2 Tbsp. **Oh! So Celery**  
1 tsp. **Sunset Seasoned Salt**

Black pepper  
1 Tbsp. mayonnaise  
1 egg, beaten  
2 Tbsp. **Sunset Gourmet's Smoky Sweet Grilling Sauce**

In a large bowl mix together all ingredients. Cover and refrigerate for 3 hours. Divide mixture into 7-8 equal portions. Shape each portion into a patty. Spray grill generously with non-stick cooking spray. When grill is heated, place burgers onto prepared grill and cook for 5 minutes, flip and cook for 5 minutes more (cook time will vary based on thickness). Check for doneness; burgers should be thoroughly cooked (Internal temperature 165°F). Let cooked burgers rest for 5 minutes before serving. Top with your favourite toppings and condiments.



- Oh! So Onion
- Spinach & Herb Mix
- Oh! So Celery

- Sunset Seasoned Salt
- Sunset Gourmet's Smoky Sweet Grilling Sauce