



Crusty Chicken Caprese Burgers

Combining fresh sliced mozzarella, tomatoes, and sweet basil

Peppered Mayonnaise:

2 Tablespoons mayonnaise
2 Tablespoons hot pepper relish

Chicken Patties:

1 Tablespoon light olive oil
1/2 cup chopped onion
1 clove garlic, minced
1-pound ground chicken
2 Tablespoons basil pesto
1/2 teaspoon salt; 1/4 teaspoon black pepper
1 teaspoon Italian seasoning
1/2 cup Panko bread crumbs
2 Tablespoons light olive oil

Serve with:

6 lightly toasted slider buns. split
2 cups (1.75 ounces) mixed Italian microgreens
6 slices fresh mozzarella cheese
6 slices fresh tomato slices

Prepare Peppered Mayonnaise: In small bowl, combine mayonnaise and Pepper relish; set aside.

Prepare Chicken Patties: Place oil in large hot skillet, sauté onions and garlic until softened, about 2 minutes. Let cool.

In large bowl, combine ground chicken, pesto, salt, ground black pepper, Italian seasoning, and onion garlic mixture. Form into six (3 to 3-1/2 inch) Patties; coat with bread crumbs, lightly flatten.

In large skillet, heat oil until hot; cook chicken burgers, turning once, about 12 to 15 minutes or golden brown on both sides. Remove; set aside.

Serve Chicken Burgers: For each burger: Spread peppered mayonnaise on toasted bottom of bun; top with microgreens; layer one warm burger, 1 slice mozzarella cheese, and 1 tomato slice. Top with microgreens. Serve slider with bun top.

For the Recipe: Italian mixed microgreens add fresh Italian herb flavors to the crispy crusted chicken burgers, that are topped with soft fresh mozzarella and juicy tomatoes. Combine that with their outstanding flavor and a bonus of healthy phytonutrients, these burgers are a wonderful spring surprise.