

Chicken Burgers with Remoulade Sauce

Everyday EverRoast Recipe Book

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Servings: 4

2 tablespoons butter

1/2 green bell pepper, diced

4 green onions, thinly sliced

2 cloves garlic, finely chopped

3 cups Boar's Head EverRoast Chicken Breast, chopped

1 cup plain bread crumbs

1 egg, lightly beaten

3 tablespoons Boar's Head Savory Remoulade

1/4 cup olive oil

Boar's Head Savory Remoulade (for drizzling)

In a large skillet, melt the butter over medium heat.

Saute' the bell pepper, onions and garlic for 3 to 4 minutes until tender. Transfer to a bowl.

Stir in the EverRoast chicken, bread crumbs, egg, three tablespoons of the Remoulade and one tablespoon of the olive oil.

Shape the mixture into four patties.

Heat the remaining oil in the skillet over medium heat.

Cook the patties for 3 minutes per side or until golden brown.

Drizzle with the Remoulade mayonnaise to taste.

Per Serving (excluding unknown items): 200 Calories; 21g Fat (90.6% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 69mg Cholesterol; 79mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 4 Fat.