

## **Southwestern Chicken Burger**

*makes 4 burgers*

1 pound ground chicken

2/3 cup panko

1 egg

1/4 cup minced cilantro

3 thinly sliced green onions

1 teaspoon cumin

1 teaspoon chili powder

1 clove of garlic, minced

1 teaspoon salt

4 hamburger buns

Caramelized Onion Relish (see My Pantry Shelf for recipe)

Mix all ingredients thoroughly. Form mixture into 4 equal-sized patties. Cover and chill for 20 minutes to 4 hours.

Heat grill on medium-high heat. Lightly oil the grates. Grill burgers on medium-high heat for 3-4 minutes per side until cooked through. Grill buns until toasted.

Serve burgers with Chipotle Mayonnaise and Caramelized Onion Relish.

## **Chipotle Mayonnaise**

1/2 cup good quality mayonnaise

1-2 chipotle chiles, minced

1 Tablespoon adobo sauce

1 clove of garlic, minced

zest of one lime

1 Tablespoon lime juice

1/4 teaspoon salt

Mix all ingredients. Season to taste with salt. If you prefer a perfectly smooth mayo, process in the blender. Can be made one day in advance.