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## *Boo's Smoky Chicken Patties on Buttered Toast*

Recipe courtesy Rachael Ray

Prep Time: 5 minutes

Cook Time: 12 minutes

Yield: 4 servings

- \* 1 1/2 pounds ground chicken breast
- \* 1 tablespoon smoked sweet Hungarian paprika, available on spice aisle in small cans\*, a palmful
- \* 1 1/2 tablespoons grill seasoning blend (recommended: Montreal Steak Seasoning by McCormick)
- \* 1/4 to 1/3 cup chopped parsley, a couple of handfuls of leaves, chopped
- \* 1/2 medium yellow skinned onion
- \* 4 cloves garlic, finely chopped
- \* 2 tablespoons extra-virgin olive oil, 2 turns of the bowl
- \* 8 slices sandwich white or whole-wheat bread
- \* 2 to 3 tablespoons butter, softened
- \* 2 cups chopped baby spinach, watercress or arugula (Boo would skip the greens)

Heat a large nonstick skillet over medium high heat. Place chicken in a bowl and add the smoked paprika, grill seasoning and parsley to it. Using a hand held grater or microplane, grate the onion into the chicken. (Boo liked onion juice and its flavor, but she did not like big pieces of onion). Add the garlic (Boo LOVED garlic!) and mix to combine. Make a mini patty, the size of a quarter, and cook it up, a minute on each side, to taste and check seasonings. If you want it really smoky, like Boo, you can adjust the seasonings accordingly. Drizzle the chicken mixture with about 2 tablespoons extra-virgin olive oil and form 4 large thin patties then place them in the pan. Cook patties 5 minutes on each side. Toast bread slices and spread liberally with softened butter. Serve patties on buttered

toast with some chopped dark greens.

\* Smoked paprika is widely available, especially in larger markets, but if your store does not carry the smoked kind, mix 1 tablespoon cumin with 2 teaspoons sweet paprika in its place. You can also order smoked paprika on-line at spice company sites such as Penzy's. It is a cool spice to have in the cabinet. It's great in lentil soup or to mix with grill seasoning for a smoky rub to use on any lean meat.