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Sweetnicks' Parmesan Chicken Burgers

Serves 4-6

As this is a Sweetnicks Original, if you share the recipe with someone, please let them know you got it from here. Enjoy!

- * 1 pound ground chicken
- * 1 small onion chopped
- * 8 ounces shredded mozzarella
- * 1/4 cup Parmesan cheese
- * 3 tablespoons ketchup
- * 1/2 teaspoon cumin
- * salt and pepper, pinch of each
- * 1/2 tablespoon dried basil
- * 2 teaspoons dried parsley
- * 1 egg
- * half a sleeve of Ritz crackers, crushed

In a large bowl, combine the chicken, onion, mozzarella, ketchup, cumin, salt, pepper, basil, parsley and egg. Mix well and form patties. In separate shallow bowl, mix cracker crumbs and Parmesan cheese. Coat each burger, both sides, in cracker/crumb mixture. Heat a bit of vegetable oil in large skillet (or spray with non-stick spray) over medium-high heat. Cook burgers about 6 minutes each side, or until done. Serve.