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Recipe Title: Grandma Fran's Famous Chicken Parm Burger

Recipe Ingredients:

- 1 lb. of Ground Chicken
- 2 Minced Garlic Cloves
- ¼ c. of Chopped Parsley
- ¼ c. of Divided Parmesan
- ½ c. of Italian Breadcrumbs
- Kosher Salt
- Freshly Ground Black Pepper
- 1 tbsp. of Vegetable Oil
- 2 c. of Marinara
- 4 Slices of Fresh Mozzarella
- Torn Basil, for serving
- 4 Toasted Hamburger Buns

Recipe Instructions:

1. In a medium bowl, combine ground chicken, garlic, parsley, Parmesan, and breadcrumbs. Season to taste with salt and pepper and stir with a wooden spoon until evenly mixed. Form the mixture into 4 patties.

2. In a large skillet, heat vegetable oil over medium-high heat. Place the patties in the

skillet and cook until golden brown on one side, about 4 to 5 minutes.

3. Flip the patties, then immediately pour marinara around them in the pan. Bring marinara to a simmer, reducing the heat to medium if the sauce is bubbling too rapidly. Top each patty with cheese then cover pan and cook until the cheese melts and the chicken burger is cooked through, about 3 to 5 minutes more.

4. Spoon extra sauce onto the bottom halves of the burger buns and place burgers on top. Garnish with basil and top with remaining bun halves. Serve immediately.