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Portuguese Chicken Burger

This Portuguese Chicken Burger has a distinct spicy flavour. Make it as hot as you want. If you have already visited my Chicken Burger Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

For The Patties:

1lb/500g chicken meat ground or finely chopped.

[\(How to grind your own Meat\)](#)

1 half onion finely chopped

1 dash olive oil

1 dash lemon juice

1 pinch ground chili or hot pepper finely chopped

1 clove garlic crushed

4 pinches paprika powder

2 pinches dried oregano

a little salt

1 hand fresh bread crumbs

1 egg lightly whisked

1 quarter chicken bouillon/stock cube dissolved in 2 to 3 tablespoons water

For the Rolls:

4 rolls

sliced tomato

thinly sliced onion

lettuce

a few slices of gherkin

mayonnaise

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer. [\(How to season meat\)](#)

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold into patties. [\(How to mold patties\)](#)

Cook on low heat under the grill, on the barbecue or in a pan [\(how to regulate cooking temperature\)](#) until cooked through or the internal temp reaches 175F/80C [\(when is my patty cooked?\)](#)

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Spread mayonnaise on the bottom half of the roll, add a thin slice of onion, some lettuce, a slice of tomato and a little sliced gherkin. Add the patty and the top half of the roll.

Bon Appetit!