

hamburger-recipes.com

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 stock block dissolved in a quarter cup 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 halves, 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!