



Chicken Smash Burgers

Ingredients Needed for Chicken Smash Burgers

- 1 package of [Aunt Millie's Hearth Butter Hamburger Buns](#)
- 1 pound ground chicken
- 1 egg
- ¾ cup breadcrumbs
- 1/3 cup red pepper, diced
- 2 tablespoons green onion
- 2 cloves garlic, minced
- ½ cup mayonnaise
- 4 tablespoons hot sauce
- 4 slices cheddar cheese
- 8 strips of bacon, two for each burger
- 1 small red onion, thinly sliced
- 2 teaspoons Cajun seasoning
- 1 teaspoon salt
- ¼ teaspoon black pepper



Directions | Yield: 4 servings of Chicken Smash Burgers

1. In a large mixing bowl, combine the ground chicken, breadcrumbs, egg, seasonings, red pepper, green onion, and garlic. Mix thoroughly until well combined. Shape the chicken mixture into 4 equal patties by rolling them into balls.
2. In a small bowl, stir together the mayonnaise and hot sauce. Set this aside for later.
3. Heat oil in a skillet over medium heat. Place the 4 patties into the skillet and press them flat with a spatula. Cook for 4-5 minutes on one side, then flip. Add cheese to each patty and cover the skillet with a lid. Cook for an additional 3-4 minutes. Once done, set the patties aside and cover them. In the same skillet, cook bacon to your desired crispness.
4. To assemble the burger, start by placing a chicken patty on the bottom bun, followed by bacon, sliced red onions, and a dollop of spicy mayo. Top with the other half of the bun.
5. Serve and enjoy your Chicken Smash Burgers!

