



Cranberry Chicken Burger

Ingredients Needed

- 1 package Aunt Millie's Hearth Whole Grain Hamburger Buns
- $\frac{1}{4}$ cup orange juice
- $\frac{1}{3}$ cup dried cranberries
- $1\frac{1}{2}$ pounds ground chicken
- $\frac{1}{3}$ cup fine dry bread crumbs
- 1 tablespoon chopped fresh marjoram, or 1 teaspoon dried marjoram, crushed
- $\frac{1}{8}$ teaspoon salt
- 2 ounces shaved Parmesan cheese
- 4 thin slices low-fat Mozzarella cheese
- 4 lettuce leaves



Directions | Yield: 8 servings of Cranberry Chicken Burgers

1. In a small saucepan, bring orange juice to a boil.
2. Remove from heat, and stir in the cranberries.
3. Let stand for 5 minutes.
4. Drain cranberries and discard the orange juice.
5. Meanwhile, in a large bowl, combine chicken, bread crumbs marjoram, and salt.
6. Shape mixture in $8\frac{1}{2}$ -inch thick patties. (Wet hands to help shape the patties.)
7. Place $\frac{1}{4}$ of the cranberries and $\frac{1}{4}$ Parmesan cheese into the center of each of 4 patties.
8. Top with the remaining patties, and press edges to seal.
9. Grill the patties over medium on a greased grill rack, cover, and grill for about 14 to 18 minutes or until internal temperature reaches 165°F .
10. Top each burger with a slice of mozzarella cheese, and grill an additional 3 minutes uncovered.
11. Place buns on the grill to lightly toast.
12. Place burgers on toasted buns and top with lettuce leaves. Serve and enjoy your Cranberry Chicken Burger.

