

Pickle Lovers Burger

An herb-seasoned ground chicken patty topped with dill Havarti, dill pickle slices and crunchy dill pickle flavored potato chips, with a cool and zesty cucumber chili mayonnaise.


🍴 Main Course



Ingredients per serving

– 10 +

Prepare the Cucumber Mayonnaise

Cucumber, peeled and grated	1.0 cup
Salt, to taste	
Salt and Pepper, to taste	
<u>Hellmann's® Real Mayonnaise 4 x 1 gal</u>	3.0 cups 
Dill, fresh, chopped	3.0 Tbsp
New Mexican chili powder	1.0 Tbsp
Cayenne	0.5 tsp
Lemon juice	2.0 Tbsp

Prepare the Seasoned Chicken Patties

Chicken, ground	3.8 lbs
Parsley, dried	3.0 Tbsp
Garlic powder	1.0 Tbsp

Prepare the Burger

Cucumber Mayonnaise, prepared	10.0 Tbsp
Burger bun, toasted	10.0 each
Grilled Chicken Patty, prepared	10.0 each
Dill Havarti, sliced	10.0 each
Dill pickle, sliced	10.0 each

Dill pickle flavored potato chips, as needed

Preparation

1 Prepare the Cucumber Mayonnaise

- Squeeze excess moisture from the grated cucumber. Place in a strainer and lightly salt, tossing to coat. Allow to stand for 15-20 minutes, and then squeeze again to remove moisture.
- Combine with Hellmann's® Real Mayonnaise, dill, chili powder, cayenne and lemon juice. Season with salt and pepper, if desired. Refrigerate overnight.

2 Prepare the Seasoned Chicken Patties

- Combine ground chicken, parsley, dill, garlic powder, salt and pepper and mix well to incorporate. Form into 10 patties. Hold refrigerated for service.

3 Prepare the Burger

- To assemble, spread 1 Tbsp Cucumber Mayonnaise on each side of the bun, then add grilled chicken patty and dill Havarti.
- Top with pickle slices and dill flavored potato chips. Serve.