

Charmoula Chicken Burgers

4 servings

Ingredients:

Charmoula:

- 3 pc Garlic cloves, finely minced
- 1 tsp Paprika
- ½ tsp Cayenne pepper
- 1 tsp Ground coriander
- 2 tsp Ground cumin
- ½ tsp Ground Cinnamon
- ½ C Cilantro, chopped
- Salt and freshly ground pepper to taste

Burger:

- 1 ½ # Ground chicken
- 4 Brioche Bun
- 1 Tbs Olive oil
- ¼ C Plain Greek Yogurt
- 4 Thick tomato slices
- 1 C Spring Greens

Method:

1. Assemble: Charmoula: Mix garlic, paprika, cayenne, cumin, coriander, cinnamon in a mixing bowl and then add cilantro.
2. Place chicken in and add ¾ of chermoula mixture then combine (do not over mix) Form patties and season with salt and pepper.
3. Cook burgers until clear liquid comes out of burgers.
4. Cut buns in half.
5. Combine yogurt, oil and remaining Charmoula.
6. Brush yogurt mixture on bun and place burger tomato, and spring greens. Enjoy.