

Lemon Chicken Burger with Sunflower Sprouts and Dijonaise

2 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 25 minutes

Whitehurst Heritage Farms Ground Chicken, thawed
Joe's Microgreens Sunflower Sprouts, washed and dried
Johnson's Backyard Garden Carrots, washed, ends trimmed, peeled (optional)
Johnson's Backyard Garden Green Meat Radish, washed, ends trimmed, peeled (optional)
Slow Dough Bread Co. Challah Buns, thawed
Farmhouse Kitchen Lemon Spice
Farmhouse Kitchen Dijonaise
Farmhouse Kitchen Buttermilk Green Garlic Ranch Dressing, stirred or shaken well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil, or butter

STEP 1 Preheat oven to 400°F degrees and arrange oven rack to middle position. While the oven is preheating, chop the carrots and radish into large matchsticks or batons, about 2-3" long and ¼" thick. Set aside in the refrigerator until ready to serve.

STEP 2 Heat a large cast iron skillet or oven-safe saute pan over medium-high heat. While the skillet is heating, combine the ground chicken and lemon spice in a bowl with your hands. Mix well to evenly distribute the spice. Form two burger patties a little wider than the size of the challah buns (approximately 5").

STEP 3 When the skillet is hot, add 1 tbsp. oil and then add burger patties. Sear patties for 3-4 minutes on the first side or until golden brown. Flip the patties over with a spatula and cook for 1 minute. Transfer the skillet with burger patties to the preheated oven. Finish cooking the burger patties in the oven for 6-8 minutes, or until the internal temperature reaches 165°F.

STEP 4 Slice the challah buns in half widthwise to form a top and bottom bun. Place the buns on a sheet tray and lightly drizzle or brush the cut sides with oil or butter. Toast the buns in the oven with the burger patties for 4-5 minutes, or until toasted to your preference. Alternatively, toast the buns cut-side down in a skillet over medium heat until golden brown, about 3-4 minutes.

STEP 5 To build the burger, start by spreading the dijonaise on the top bun. Add the chicken burger patty to the bottom bun. Top the burger with sunflower sprouts. Serve the lemon chicken burger with a side of radish and carrot sticks with buttermilk green garlic ranch dressing for dipping. Enjoy!