

## Tammy's Chicken Burgers

*(Adapted from a Rachael Ray recipe)*

*(Note from Tammy: I have served this a billion times to guests as many people like it and it is easy.)*

### **Ingredients:**

(Just put as much of the ingredients as you like).

- Ground chicken
- Shallots minced
- Mushrooms - button- just the caps, diced
- Dijon mustard
- Poultry seasoning
- 1/4 inch dices of Havarti cheese (if your grocery store has Havarti with dill or with horseradish, I've tried them both and they are delish in this recipe)



### **Directions:**

1. Mix all that together. (I use my Kitchen Aid stand mixer. It's not just for baking!!!)
2. Make them into patties and grill.
3. Top the burgers with a fresh mixture of light sour cream and capers.
4. Serve in a bun.

Now. I have also made this in meatball form and served to my book club and used the sour cream caper sauce as a dipping sauce. Yum. Just scoop out the chicken mixture using a tablespoon ice cream scoop into a mini muffin pan and bake at 325 for oh...like 15-20 mins.



Tonight I didn't make the sour cream topping, so unfortunately it is not depicted in the photos and doesn't look at delicious as it could. Enjoy!

*Recipe provided by Tammy Bahr*

