



Crispy Chicken Chipotle Burger

 [andyeastcoastkitchen_](https://www.instagram.com/andyeastcoastkitchen_)

Ingredients

- 1 lb ground chicken
- 1 slice cheese
- 1 ½ tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp paprika
- ¼ cup flour
- 1 egg scrambled in a bowl
- ½ cup Panko
- Wonder® Ballpark Classics Hamburger Buns

For the chipotle mayo:

- 2 chipotle peppers
- 5 leaves of basil
- 1 clove garlic
- 1 tsp lemon or lime juice
- ½ cup mayo

For the toppings:

- Sliced tomatoes
- Lettuce
- Avocado

How to Make

 Prep Time: 15 mins | Cook Time: 20 mins | Total Time: 35 mins

1. In a bowl mix together chicken, salt, pepper, garlic powder, and paprika. Mix and form the chicken into burger patties.
2. Gently drop the burger patty into the flour, followed by the egg, followed by the panko. Make sure the burger is fully covered in panko.
3. Gently place the burger into an oil pan that is heated to medium high. Fry the burger for about 5 minutes per side.
4. In a small bowl mix together the chipotle peppers, sliced basil, garlic, lemon or lime juice, and mayo.
5. Once the burger is cooked it is time to assemble! Smear on the chipotle mayo on the bottom slice of a Wonder® bun. Follow it with the chicken burger, top with tomato, lettuce, and avocado. Add the top half of the bun and enjoy!