

Chicken & Pine Nut Mini Burgers



Ingredients

- 1 lb ground chicken thighs
- 1 clove garlic, minced
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper
- 1/4 tsp dried basil
- 1/4 c plain bread crumbs
- 1/4 c of pine nuts
- 1-2 tbs olive oil.

The Method

- In a large mixing bowl, place the pound of ground chicken thighs.
- Next add the grated or diced garlic, salt, pepper, basil, bread crumbs, and pine nuts.
- Mix all ingredients together very well.
- Using a small cookie scoop or spoon, form the mixture into mini burger patties. Place patties on a waxed paper lined pan.
- Heat 1-2 tablespoons of olive oil in a skillet on the stove, medium heat.
- Once the oil begins to shimmer, place burger patties in the skillet.
- Cook until well browned on each side and cooked completely through (no pink spots in the middle).
- Remove patties to a cooling rack over a towel, or to a plate lined with paper towels.
- Serve with a favorite side dish and Enjoy!

For the original recipe with step-by-step picture instructions, visit <http://notexactlybento.com/?p=2136>.