

CHICKEN BURGERS WITH CARAMELIZED SHALLOTS AND BLUE CHEESE



- 2 Shallots**
- 1 lb. ground chicken**
- 1 Garlic clove**
- 2 tbsp. olive oil**
- 1 tsp. fresh rosemary**
- 1 tsp. ground black pepper**
- 1/2 tsp. kosher salt**
- Kaiser rolls**
- Shallots**
- Lettuce**
- Mayonnaise**
- Crumbled blue cheese**

1. Caramelize 2 sliced shallots in a little olive oil. Set aside.

2. Mix 1 lb. ground chicken, a minced garlic clove, 1 tsp. each chopped fresh rosemary and freshly ground black pepper, and 1/2 tsp. kosher salt, then form into 4 patties.

3. Brown in same pan with 1 tbsp. more oil. Serve on toasted kaiser rolls with shallots, lettuce, and a mixture of 1/4 cup each mayonnaise and crumbled blue cheese