



MOIST CHICKEN BURGER

by **Sanjeev Kapoor Khazana**

We all love a good ol' chicken burger especially when it's perfectly cooked and moist. So try this recipe with California Prunes which will make sure your burger patty isn't dry and remains moist.

Recipe courtesy of [Sanjeev Kapoor Khazana](#)

Prep Time: 10 minutes
Cook Time: 6-8 minutes
Makes/Serves: 4-6

Ingredients:

For the patties:

300 grams chicken mince
4 burger buns
1 tsp chopped garlic
2 tsp finely chopped celery
1 medium onion, finely chopped
Salt to taste
1 tsp red chilli flakes
2 tbsp chopped fresh parsley leaves
Crushed black peppercorns to taste
8-10 **California Prunes**, chopped
1 egg
2-3 tbsp oil
2 tsp butter
60 ml mayonnaise

To assemble:

Romaine lettuce leaves as required
Onion rings as required
Tomato slices as required
Salt to taste
Crushed black peppercorns for sprinkling
Mayonnaise as required

To serve:

French fries
Tomato ketchup



Here's How:

To make the patties:

1. Take chicken mince in a large bowl. Add garlic, celery, onion, salt, chilli flakes, parsley leaves, crushed black peppercorns, California Prunes and egg, mix till well combined.
2. Take a portion of the chicken mixture and shape it into a patty.



3. Heat oil in a non-stick *tawa*. Place the prepared patties and cook on high heat for 2-3 minutes on each side.
4. Heat butter in a non-stick grill pan. Slice the burger buns in half and place the buns and toast for a few seconds on each side.

To assemble the burger:

5. Apply mayonnaise on the base half of the bun. Place a few romaine lettuce leaves, place the chicken patty. Place onion rings, tomato slices and sprinkle salt, crushed black peppercorns.
6. Apply mayonnaise on the top half of the bun and place it over the burger.

To serve:

7. Serve immediately with French fries and ketchup.

Chef's Tip – California Prunes act as a humectant which helps in keeping the chicken patty moist.

Recipe available at: <https://www.californiaprunes.net/recipes/moist-chicken-burger/>