



## CHICKEN BURGERS WITH CHEESE

15 min 1 h 5 min easy 9 servings

### INGREDIENTS

#### Burgers

150 g edam cheese, in large cubes  
120 g bread, 4 slices, in pieces  
2 cloves garlic  
150 g onion, cut in 4  
8 sprigs parsley (leaves only)  
20 g olive oil, plus extra for greasing  
1 egg  
2 pinches salt  
2 pinches pepper  
1200 g ground chicken meat  
115 g soy sauce  
50 g brown sugar  
30 g honey  
30 g sesame oil

#### Assembly

9 burger buns  
9 cheese slices, edam or cheddar  
2 tomatoes, in slices  
2 avocados, in slices

### PREPARATION

1. Preheat oven at **200°C**. Grease a baking tray, line with baking paper and set aside.
2. Place cheese into mixing bowl and chop **10 sec/speed 5**. Transfer into a bowl and set aside.
3. Place bread into mixing bowl and grind **10 sec/speed 6**. Transfer into the bowl with the cheese and set aside.
4. Place garlic, onion, parsley and olive oil into mixing bowl and chop **5 sec/speed 5**.
5. Scrape down sides of mixing bowl with spatula, add egg, salt and pepper and mix **10 sec/speed 4**.
6. Add ground chicken, soy sauce, brown sugar, honey, sesame oil, ground bread and cheese and mix **45 sec/speed 2.5**, with aid of spatula.
7. Mold mixture into patties and bake in a preheated oven (**200°C**) for 45-50 minutes.

#### Assembly

8. Serve in burger buns, with a slice of cheese, a slice of tomato and two slices of avocado on each.