

# Chef Diana Andrews

Food Editor, Writer, Test Kitchen Director, Recipe Developer, Teacher



## Chicken-Lime Burgers with Spicy Mayonnaise

Serves 4

### INGREDIENTS

1 lb. ground chicken  
1/2 cup finely chopped yellow onion  
1/3 cup finely chopped red bell pepper  
1/4 cup finely chopped fresh cilantro  
3 medium cloves garlic, minced or grated  
2 tsp. finely grated lime zest  
2 Tbs. fresh lime juice  
1/2 tsp. crushed red pepper flakes  
1-1/2 tsp. kosher salt, more to taste  
1-1/2 Tbs. olive oil; more for the baking sheet  
2 oz. butter lettuce leaves (about 2 cups)  
Freshly ground black pepper, to taste  
1/4 cup mayonnaise; more to taste  
1 tsp. Calabrian chili paste, more to taste  
¼ tsp. fish sauce (optional)  
4 hamburger buns, preferably brioche, toasted if desired  
Sliced tomatoes, optional  
Sliced dill pickles

### INSTRUCTIONS

Position a rack in the center of the oven and heat the oven to 400°F. Line a large, rimmed baking sheet with foil. Set aside.

Put the chicken, onion, bell pepper, cilantro, garlic, lime zest and juice, crushed red pepper flakes, and salt in a medium bowl. Use your hands to mix well (the mixture will be very moist). Divide evenly into four patties (mold to the width of your bun. Be sure they are evenly flat). Brush the prepared baking sheet lightly with some of the oil. Brush both sides of the burger with 1 Tbs. of the oil and transfer to the baking sheet. Roast until the burgers are cooked through (165°F), about 15 minutes.

Toss the lettuce with the remaining 1/2 Tbs. oil, and salt and pepper to taste. Mix the mayonnaise with the chili paste and the fish sauce, if using. Spread the spicy mayonnaise evenly on the buns. Top the bottom buns with the burgers, lettuce, tomatoes, if desired, and pickles. Close the sandwich with the top bun and serve.

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## **Cooking variation:**

You can also cook this on the stovetop for a caramelized burger surface. Warm 1 Tbs. oil in a large non-stick skillet over medium-high heat. When the oil shimmers, add the burgers. Pan-sear the burgers, flipping halfway through cooking time, until a digital thermometer registers 165°F, about 15 minutes total.