



Cheese-Belly Chicken Burgers

INGREDIENTS

¼ cup Hy-Vee sour cream
2 tbsp fresh lime juice
⅔ cup Hy-Vee whipped cream cheese spread
¼ cup fresh cilantro, finely chopped
1 jalapeño pepper, seeded and finely chopped
1 (16-oz.) pkg. 99%-lean ground chicken breast
½ tsp kosher salt
¼ tsp Hy-Vee black pepper, coarsely ground
8 Soiree fresh mozzarella pearls
4 Hy-Vee Bakery hamburger buns, split
4 leaves green leaf lettuce
1 medium tomato, sliced
2 ripe avocados, seeded, peeled, and sliced

PREPARATION

- 1** Combine sour cream and lime juice in small bowl; refrigerate until ready to serve. Stir together cream cheese spread, cilantro, and jalapeño in another small bowl; set aside.
- 2** Combine ground chicken, salt, and pepper in large bowl; do not overmix. Form mixture into 8 (3-inch each) patties; cover and refrigerate 10 minutes.
- 3** Prepare charcoal or gas grill with greased grill rack for direct cooking over medium heat (350°).
- 4** To assemble patties, spoon 1 tablespoon cream cheese mixture onto each center of 4 patties; add 2 mozzarella pearls to each. Cover cheese-topped patties with remaining patties. Gently press edges together to seal.
- 5** Grill patties 12 to 14 minutes or until patties reach 165°, turning once halfway through. Grill buns, cut sides down, 30 to 60 minutes or until lightly toasted. Remove from grill.
- 6** To serve, top bun bottoms with lettuce, cooked chicken burgers, tomato, and avocado. Drizzle with sour cream mixture; place bun tops on burgers.

NUTRITION FACTS

Calories: 660
Total Fat: 36g
Saturated Fat: 12g
Trans Fat: 0g
Cholesterol: 135mg

Sodium: 660mg
Carbohydrates: 54g
Fiber: 9g
Sugar: 12g
Protein: 34g