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My husband's Uncle Sam looked forward to Memorial Day weekend every year because it was the start of the ice cream and outdoor foods season. He never touched ice cream after Labor Day, so he had a long "dry" spell waiting for May. We don't need an excuse here in California to light up the grill any time of the year but this recipe might make you want to put it to good use this week. – Chef Linda

### **Chicken Caesar Burgers** (Serves 6)

Adapted from bhg.com

¾ lb skinless boneless chicken breast, cut into 2" pieces

¾ lb skinless boneless chicken thighs, cut into 2" pieces

1 onion, chopped (about 1 cup)

¼ c grated Parmesan cheese (about 1 oz)

¼ c Italian flat-leaf parsley, chopped

2 anchovy fillets, drained and patted dry

2 Tbsp olive oil

½ tsp ground black pepper

3 medium Roma tomatoes, sliced

½ c shredded Parmesan (about 2 oz)

6 romaine leaves

6 ciabatta or torta rolls, split and toasted

¼ c bottled Caesar salad dressing

1. In a food processor combine chicken breast halves, chicken thighs, onion, grated Parmesan, parsley, and, if desired, anchovies. Cover and process with several on/off turns until coarsely ground and slightly sticky. Shape into six 4-inch patties. Cover and chill for 30 minutes or up to 24 hours.
2. Brush both sides of each patty with oil; season to taste with salt and pepper.
3. Grill patties directly over medium heat for 8 to 10 minutes or until 165°F, turning once halfway through grilling.
4. To serve, place a lettuce leaf and tomato slices on the bottom of each roll. Top each with a chicken patty. Top with shredded Parmesan. Spread roll tops with salad dressing. Place roll tops, dressing side down, on burgers.

**Serving Suggestion:** Serve with **grilled carrots**. Clean 2 lb tri-colored carrots, trimming the tops to 2", then toss with high heat oil such as rice bran oil and season generously with salt and pepper. Grill on a rack, covered, turning a few times to ensure even cooking and browning/charring, until tender, about 20 minutes.

**Shopping List:** boneless, skinless chicken (¾ lb breast meat PLUS ¾ lb thigh meat), fresh parsley, 1 tin anchovies (if using), 1 head romaine lettuce, 3 Roma tomatoes, 6 ciabatta or torta rolls, Caesar dressing.

**Equipment Needed:** Food processor, grilling rack (for BBQ) or grill pan (for stovetop); cutting boards and knives (1 for meat, another for veggies), basting brush

**Pantry Staples:** onion, grated AND shredded parmesan cheese, olive oil, salt and pepper.