



Ground Chicken Sandwich with Taleggio Cheese

Ingredients:

1 lb. Ground Chicken (you can use Ground Turkey as well)
2 tablespoons [Summer Chicken Zing](#) from Milford Spice Company
Salt and Black Pepper
Olive Oil and Butter mixture
1 small Red Onion diced
1 Shallot diced
Orange or Red Pepper
1 cup of Parmesan Cheese
2 cups of Japanese Bread Crumbs
1 Egg
Taleggio Cheese
Kaiser Buns
Lettuce
Tomato

Use an 10-inch Cast Iron Pan. Place 1 lb. Lean Ground Chicken (you can use Ground Turkey as well) in a bowl with Salt and Pepper. Add diced Red Onion, Shallot and an Orange Pepper to the bowl. In another bowl put Bread Crumbs and Parmesan Cheese plus 1 tablespoon Summer Chicken Zing from Milford Spice Company and mix well.

Put one cup of the mixture in the bowl with the meat. Add a beaten egg. Add the other tablespoon of Summer Chicken Zing from Milford Spice Company and mix. Make patties of finished Chicken. Coat patties with the rest of Bread Crumb mixture. Rest for 10 minutes in the refrigerator.

In a cast iron pan place patties and cook both sides until the temperature is 165-180 degrees. Add Taleggio Cheese (or other soft cheese) and melt. Butter and toast a Kaiser bun and put finished patty with lettuce and tomato along with mayo or other condiment. YUMM!!!