



# Noreen's Kitchen

## Iron Skillet Chicken Burgers

### Ingredients

2 pounds ground chicken	2 tablespoons olive oil
1/2 to 3/4 cup of Panko bread crumb	1 tablespoon vegetable oil for frying
1 tablespoon of your favorite chicken seasoning	Cheese slices of your choice
	Your favorite burger fixins

### Step by Step Instructions

Preheat oven to 375 degrees

Heat a large iron skillet on the stove over medium high heat.

Mix chicken, bread crumb, olive oil and seasoning together until they are well blended.

Divide meat into 6 portions and form into patties.

Pour vegetable oil into the skillet to coat the bottom evenly.

Place as many patties in the skillet as will fit without touching. Cook the burgers in batches if necessary.

Cook patties for 4 minutes per side. Flipping when they are nicely browned.

Remove from pan and cook remaining patties if necessary.

Place all the patties in the skillet and place in the hot oven for 10 minutes. This will ensure they are cooked all the way through.

Remove from oven and top each burger with your favorite cheese and serve with your favorite burger fixins!

**Enjoy!**