

Lemon & Mint Chicken Burgers



1 1/2 pounds ground chicken leg meat
4 tablespoons chopped fresh mint
grated rind of 1 lemon
juice of 1 lemon
Bellissimo olive oil
2/3 cups pitted black olives, chopped
1 round focaccia bread, either plain or flavored
1 lettuce leaf and lemon slices, to garnish
Pinch of salt
Pinch of lemon pepper or black pepper

In a large bowl, combine the chicken, mint, lemon rind, lemon juice. Add one tablespoon of olive oil, black olives, salt, and lemon pepper. Set aside to marinate for at least 2 hours. Form the mixture into four patties, eliminating any air holes by pressing between your hands. Return to the refrigerator until ready to serve. When ready to serve, cut the focaccia into quarters, halves and brush each piece with olive oil, and toast under a broiler-do not use a toaster. Fry the chicken patties in a little olive oil for about 10 minutes, until cooked through. Remove the patties with a slotted spoon and drain on paper towels. Put each patty between two pieces of bread and serve garnished with lemon and lettuce.