

## Green-Chile Chicken Baguettes

Yields 4 Baguettes or 8 Burgers



### Ingredients

- 1 pound ground chicken
- 1 teaspoon ground cumin
- 2 cans (4 ounces each) diced green chilies
- 1 cup packed cilantro leaves, chopped
- ¼ teaspoon salt
- ¼ teaspoon freshly cracked pepper
- Olive oil for brushing
- 8 slices of pepper jack cheese
- 4 demi baguettes or 8 burger buns, split
- Mayonaise, Dijon mustard, green-leaf lettuce, sliced beefsteak tomatoes, for serving

### Directions

1. In a large bowl, mix together the chicken, cumin, green chilies, cilantro, salt and pepper.
2. Form 8 equal patties, about 4 inches in length and 3 inches in width, to fit the baguettes. If making burgers, form 8 circular patties, each equal in thickness and size. Set aside.
3. Heat grill pan on medium heat and brush grates with oil. Once oil is shimmery, place the patties on the grates. Flip the patties once the sides become opaque, about 5 minutes, and continue grilling until the thickest part of the patty registers 165°F with an instant-read thermometer. Top each patty with a slice of cheese until it begins to melt. Place cooked patties on a clean plate and continue with remaining raw patties, if any.
4. In the now empty grill pan, grill the baguettes or buns, cut side down, until lightly toasted.
5. To assemble, spread mayonnaise on the bottom half of the baguette/bun and mustard on the top half. Place the green-leaf lettuce on the bottom half, followed by the tomato slices. Top with the cheesy patty and the top bun.