

Chicken Cordon Bleu Burgers  
<http://cakebatterandbowl.com>

Ingredients:

6 slices applewood bacon, chopped  
2 pounds ground chicken  
2/3 cup grated yellow onion  
4 garlic cloves, minced  
1 1/2 teaspoons salt  
2 cup shredded gruyere cheese, divided  
1 cup panko  
6 hamburger buns, split and toasted

Directions:

Heat oven to 350°F. Place bacon in a medium nonstick skillet and sauté for 6 to 8 minutes over medium heat or until crispy; drain on paper towels. Place ground chicken, grated onion, garlic, and salt in a large bowl and gently mix all the ingredients together with your hands; form 12 burgers that are slightly larger than the buns. Place 6 patties on a large greased cookie sheet and evenly sprinkle bacon and 1 cup shredded gruyere cheese in the centers of the 6 patties. Place the other 6 patties on top to form 6 stuffed burgers. Evenly coat the top and sides of the burgers with panko. Bake at 350°F for 18 to 22 minutes or until cooked through and no longer pink in the center. Heat oven broiler, evenly sprinkle remaining 1 cup gruyere cheese on top of each burger, and broil for 1 to 2 minutes or until cheese is melted. Place burgers on buns and serve. Makes 6 burgers.