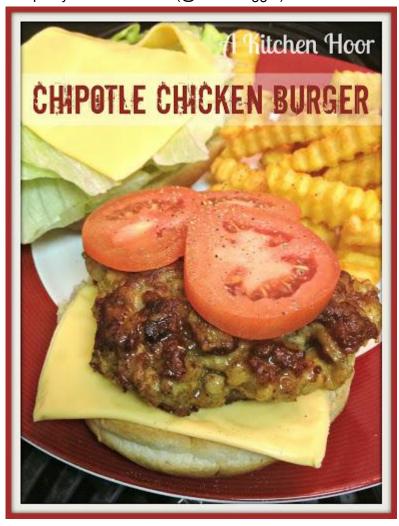
## Recipe by A Kitchen Hoor (@flowerfroggirl)



Yield: 4

## Ingredients

- 1 pound chicken thighs, boneless, skinless, trimmed of fat
- 1 teaspoon adobo sauce
- 1 chipotle chile in adobo, chopped
- 2 teaspoons bratwurst seasoning
- 1/2 teaspoon poultry seasoning
- 1 tablespoon canola oil
- 4 whole hamburger buns
- lettuce and tomatoes for topping

## Cooking Directions

- 1. Place chile, adobo sauce, seasonings and chicken thighs in the bowl of a food processor. Pulse until coarsely chopped.
- 2. Heat a nonstick skillet over medium heat. Add oil and swirl to coat.
- 3. Form the ground chicken into 4 patties. Cook 4 to 5 minutes on each side or until cooked through (a thermometer register 165).
- 4. Lightly toast the buns and then place a burger on each topping with lettuce and tomato.