

# Mushroom and Chicken Burgers

Serves 4

2 tbs olive oil  
350g large button mushrooms, chopped  
400g chicken mince  
6 green onions, thinly sliced  
1 egg, beaten  
1 cup fresh white breadcrumbs  
1/4 cup chopped flat leaf parsley  
breadrolls, shredded lettuce & mayonnaise to serve



1. Heat the oil in a large non-stick frying pan over high heat. Add the mushrooms and cook for 8 minutes, stirring often, or until the liquid evaporates. Set aside to cool for 10 minutes.
2. Combine the mushrooms, chicken mince, green onions, egg, breadcrumbs and parsley in a large bowl. Season with salt and pepper, mix well to combine. Shape into 4 patties. Place on a tray, cover and refrigerate 30 minutes if time permits.
3. Preheat a greased barbecue plate on medium heat. Barbecue the patties for 6-8 minutes on each side or until just cooked through.
4. Serve the patties on fresh bread rolls with lettuce and mayonnaise.