

Cuban Chicken Sliders

Submitted by: Lisa Keys, Middlebury, CT



4 Servings

- 1 pound **Pilgrim's Pride** boneless skinless split chicken breasts
- 1 link Spanish chorizo sausage, casing removed
- ¼ cup soft bread crumbs
- ¼ cup diced red bell pepper
- ¼ cup chopped scallions (green onions), green tops included
- 1 teaspoon kosher salt
- ½ teaspoon ground cumin
- ¼ teaspoon smoked paprika
- 12 small slices provolone cheese
- 12 small soft dinner rolls, split
- ¼ cup honey mustard
- 12 dill pickle chips

Cut chicken into large chunks. Coarsely grind chicken in batches in food processor and transfer to mixing bowl. Add chorizo to processor and finely grind; add to chicken. Add bread crumbs, red bell pepper, scallions, salt, cumin and paprika to chicken mixture; stir until well blended. Divide chicken mixture into 12 equal portions; shape into 2 ½ to 3-inch patties.

Place grill rack 4 to 6 inches from heat source and lightly coat with oil or cooking spray. Preheat grill to medium heat (350°F for gas grill). When hot, place chicken patties on grill and cook in closed grill 5 minutes. Turn patties and continue cooking 5 minutes in closed grill, or until internal temperature of patties is 160°F on meat thermometer. Top patties with cheese during last few minutes, cooking until melted. Place buns, cut side down, on outer edges of grill to toast lightly.

To serve, brush toasted buns with mustard, add chicken patties and top with one or two pickle chips. Makes 12 sliders.