

Chicken Parm Burger
By Ali Slagle for The New York Times/Cooking

Yield: 4 servings
Time: 30 minutes

INGREDIENTS

1 tablespoon plus 1/2 teaspoon olive oil, plus more as needed
1 pound ground chicken or turkey
1/2 cup plus 2 tablespoons finely grated Parmesan
1/4 cup chopped basil or parsley leaves
2 tablespoons tomato paste
2 garlic cloves, finely grated
Kosher salt (such as Diamond Crystal)
4 (1/4-inch-thick) slices from a large ripe tomato
1/2 cup grated fresh or low-moisture mozzarella
4 burger buns or ciabatta rolls
Arugula, for serving

PREPARATION

1. Lightly grease a large plate with oil and set aside. In a medium bowl, combine the ground chicken with 1/2 cup Parmesan, the basil, tomato paste, garlic and 1 teaspoon salt. Working the meat as little as possible, form 4 patties that are each about 4 1/2 inches wide and about 1/2 cup or 135 grams. Transfer to the greased plate and refrigerate until Step 3. (This helps prevent the juices and fat from leaking.)
2. On a rimmed plate, sprinkle the tomato slices with salt. In a bowl, stir together the mozzarella and the remaining 2 tablespoons Parmesan.
3. Heat 1/2 teaspoon olive oil in a large skillet over medium. Add the buns, cut sides down, and toast until golden brown, 2 to 3 minutes. Transfer to serving plates.
4. Heat 1 tablespoon olive oil in the skillet over medium. Working in batches if necessary, add the patties and cook until browned underneath, 3 to 5 minutes. (Reduce heat if the patties are burning.) Flip the patties, top with the cheese mixture, cover the skillet with a lid or baking sheet, and cook until the cheese is melted and the patties are cooked through, 3 to 5 minutes. Turn off the heat.
5. Pat the tomatoes dry. To each bottom bun, add a handful of arugula, followed by a slice of tomato, a chicken patty and its top bun. Serve hot.