



Summer Strawberry Salad Burger

Wine Pairing: Sutter Home White Zinfandel

Burger Type: Chicken

Bun Type: Challah Roll

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INTRODUCTION:

I wanted to capture the light sweetness of summer in a fun way. This burger captures the tastes of summer in every bite!

Serves: 6 Regular-Sized Burgers

INGREDIENTS:

- 1 Pound ground chicken
- 1 Small onion
- 1 Pinch ground pepper, or to taste
- 2 Tablespoons balsamic vinegar
- 1 Teaspoon dijon mustard
- 1 Teaspoon honey
- 4 Ounces feta cheese, crumbled
- 5 Ounces baby arugula
- 8 Fresh sweet strawberries, sliced
- 1 Small avocado, sliced
- 1 Bottle White Zinfandel

INSTRUCTIONS:

1. To begin, get a small bowl and whisk together the balsamic vinegar, dijon mustard and honey to create a blended dressing; set aside



2. Dice 1 small onion and sauté until translucent and slightly browned; set aside and wait until cooled
3. Mix together the ground chicken, sautéed onion, $\frac{3}{4}$ of the feta cheese and pepper
4. Form 6 patties and cook until cooked through and browned on both sides
5. Top with additional feta cheese and allow to melt just slightly
6. Gently dress greens with the homemade dressing
7. Top burger with baby arugula, avocado and strawberry slices, serve on challah bun and pair beautifully with White Zinfandel wine. Enjoy!