



Serving Size: 1

Tasti Chicken Burger

Ingredients

- 1 small chicken breast, pounded
- 1 Tbsp. mayonnaise
- 2 iceberg lettuce leaves
- 2 slices Tasti-Lee tomato
- 1 whole hamburger bun

Guacamole

- 1 avocado
- 1/2 Tasti-Lee tomato, chopped
- 3 Tbsp. lime juice
- 3 Tbsp. chopped cilantro
- 1/8 cup chopped onion
- 1 tsp. ground black pepper
- Optional: 1/2 jalapeños

Directions

1. Brush grill or grill pan with oil & heat on medium high.
2. Reduce heat to low, cook chicken until white in the center, about 5-7 minutes per side.
3. Increase heat to high at the end to brown the chicken slightly.
4. While chicken cools slightly, cut avocado in half, remove pit & scoop insides into a bowl.
5. Add lime juice & mash until avocado becomes a paste.
6. Mix in black pepper, chopped tomato, cilantro, onion, & optional jalapeño to guacamole.
7. Spread mayonnaise on bottom of bun.
8. Add lettuce, tomato, chicken breast & guacamole.
9. Top with other half of bun & serve!