

Kraft BBQ-Buffalo Chicken Burgers

Recipe by Kraft



Prep Time
30
min.

Total Time
30 min.

Servings
4 servings

What You Need

Save-A-Lot
30 Triangle Dr
SAINTE GENEVIEVE, MO
63670

- 1/4 cup Buffalo wing sauce
- 2 Tbsp. KRAFT Original Barbecue Sauce
- 1 lb. ground chicken
- 1 pkt. SHAKE 'N BAKE Extra Crispy Seasoned Coating Mix
- 1 egg
- 4 hamburger buns
- 4 leaf lettuce leaves

Lettuce Head \$
\$0.79 thru 09/16
- 1/4 cup KRAFT Blue Cheese Dressing
- 2 stalks celery, cut into sticks
- 2 carrots, cut into sticks

Make It

Heat grill to medium-high heat.

Mix sauces in medium bowl. Remove 1/4 cup; reserve for later use. Combine chicken, coating mix and egg; mix well. Shape into 4 (1/2-inch-thick) patties.

Grill 6 to 8 min. on each side or until done (165°F), brushing with remaining sauce mixture for the last 2 min.

Fill buns with lettuce, burgers and reserved sauce. Serve with celery, carrots and blue cheese dressing.

Kitchen Tips

Serving Suggestion

Round out the meal with a mixed green salad and your favorite fresh fruit.

Variation

For milder flavor, reduce Buffalo wing sauce to 2 Tbsp. and remove 3 Tbsp. of the sauce mixture (instead of 1/4 cup) to serve on burgers.

Nutrition

Servings

Nutritional Information

4 servings

Serving Size 4 servings

AMOUNT PER SERVING

Calories 460

Total fat 15g

Saturated fat 3g

Cholesterol 115mg**Sodium 1200mg****Carbohydrate 45g**

Dietary fiber 3g

Sugars 10g

Protein 34g**% Daily Value**

Vitamin A 150 %DV

Vitamin C 10 %DV

Calcium 15 %DV

Iron 30 %DV

* Nutrition information is estimated based on the ingredients and cooking instructions as described in each recipe and is intended to be used for informational purposes only. Please note that nutrition details may vary based on methods of preparation, origin and freshness of ingredients used.