

Spicy Buffalo Chicken Burgers: Your New Weeknight Obsession

Here's what you'll need to whip up these fantastic buffalo chicken burgers:



TIME
10 min

TEMP
165°F

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Recipe Card

SAVE
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INGREDIENTS

to whip up these fantastic buffalo chicken burgers:
1 lb ground chicken ... cup buffalo sauce (use your favorite brand for the best flavor!) 1 tbsp olive oil Salt to taste Pepper to taste 4 burger buns 2 tbsp ranch dressing

DIRECTIONS

1. Preheat : Your Cooking Surface:
2. Get your grill or a large skillet preheated to medium-high heat. You want it nice and hot to get a good sear on the patties.
3. Form the : Patties:
4. In a medium bowl, gently combine the
5. ground chicken
6. to taste, and then mix in the
7. buffalo sauce
8. . Don't overmix, as this can make the burgers tough. Form the mixture into four equally sized patties.
9. Cook the : Burgers:
10. Lightly brush the preheated grill or skillet with
11. . Carefully place the chicken patties on the hot surface. Cook for
12. 4-5 minutes per side
13. , or until they are golden brown and cooked through (internal temperature should reach 165°F or 74°C).
14. Assemble and : Serve:
15. Once cooked, remove the patties from the heat. Lightly toast your
16. burger buns
17. if desired. Assemble the burgers by placing a patty on the bottom bun, then drizzle with
18. ranch dressing
19. . Add any additional toppings you love. Place the top bun on and serve immediately.

SWAPS & NOTES

Ground Chicken: You can certainly use ground turkey for an even leaner option, or if you prefer the flavor.

The cooking time should remain similar.

Buffalo Sauce: Feel free to adjust the amount of buffalo sauce to your spice preference.

If you like it extra hot, add a little more!

TIPS FOR SUCCESS

Don't Overmix: When combining the ground chicken and buffalo sauce, mix just enough to incorporate the ingredients.

Overmixing can lead to dry, tough burgers.

Chill the Patties: If you have time, chilling the formed patties in the refrigerator for 15-20 minutes before cooking can help them hold their shape better, especially with ground chicken which can be a bit softer.

Avoid Pressing: Resist the urge to press down on the burgers while they cook.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-buffalo-chicken-burgers-your-new-weeknight-obsession/>