

Ranch Cheddar Chicken Burgers: Juicy, Flavorful & Easy

Get ready to transform your burger night with these incredibly juicy and flavorful



TIME
5-7 min

TEMP
165°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 lbs ground chicken
- 1 egg
- 1/2 cup plain bread crumbs
- 1 oz ranch seasoning mix (typically one standard packet)
- 3 garlic cloves, smashed and minced
- 1/2 cup finely diced onion
- 1/2 cup finely shredded cheddar cheese

Swaps and Notes:

Ground Chicken: Use ground chicken breast or a mix of breast and thigh for the best flavor and moisture. Ground turkey can also be used.

Bread Crumbs: Plain bread crumbs act as a binder and help keep the patties moist. Panko bread crumbs can also be used for a slightly lighter texture.

For a gluten-free option, use gluten-free bread crumbs.

Ranch Seasoning Mix: A standard dry ranch seasoning packet is perfect for convenience and flavor. You can also make your own blend from dried dill, chives, parsley, onion powder, garlic powder, salt, and pepper.

Garlic & Onion: Freshly minced garlic and finely diced onion add essential aromatics and moisture.

Cheddar Cheese: Finely shredded cheddar cheese melts well within the patties. Other good melting cheeses like Monterey Jack, Colby Jack, or even a Mexican blend would also work.

Optional Spice: A tiny pinch of cayenne pepper or a dash of hot sauce can add a subtle kick if you like heat.

DIRECTIONS

1. Let's get these juicy : Ranch Cheddar Chicken Burgers cooking!
2. Prepare the : Burger Mixture: In a large mixing bowl, combine the ground chicken, 1 egg, 1/2 cup plain bread crumbs, 1 oz ranch seasoning mix, 3 smashed and minced garlic cloves, 1/2 cup finely diced onion, and 1/2 cup finely shredded cheddar cheese. Using your hands, mix all the ingredients together until they are just well combined. Take care to avoid overmixing, as it can result in tough, dense patties. Mix just until everything is incorporated.
3. Form the : Patties: Divide the mixture into equal portions. This recipe should make about 6-8 patties, depending on your preferred size. Shape each portion into a patty, about 3/4-inch thick. You can make a slight indentation in the center of each patty with your thumb; this helps them cook evenly and prevents them from puffing up too much in the middle.
4. Cook the : Patties: Preheat a grill or a large skillet (cast iron or nonstick works well) over medium-high heat. Lightly oil the grill grates or skillet to prevent sticking. Place the chicken patties on the hot cooking surface. Cook for about 5-7 minutes per side, or until they are golden brown on the outside and fully cooked through. To ensure safety, use a meat thermometer; the internal temperature should reach 165°F (74°C). The patties should be juicy on the inside.
5. Serve the : Burgers: While the patties are cooking (or just before the final few minutes of cooking), toast your favorite burger buns. You can do this on the grill grates or in the same skillet for a minute or

two until they are lightly browned and warm. Place each cooked chicken patty on a toasted bun. Add your favorite burger toppings, such as crisp lettuce, fresh tomato slices, tangy pickles, and additional shredded cheddar cheese if desired.

6. **Assemble & Enjoy:** Spread a generous dollop of ranch dressing or mayonnaise on the top bun if desired, then assemble the burgers. Serve the Ranch Cheddar Chicken Burgers hot with your favorite sides, such as crispy fries, creamy coleslaw, or a fresh green salad.

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TIPS FOR SUCCESS

Don't Overmix: This is crucial for tender chicken burgers!

Mix the ingredients just until combined; overmixing will make the patties dense and rubbery.

Finely Dice Veggies: Ensure the onion and garlic are finely diced so they blend seamlessly into the patties and cook through evenly.

Make an Indentation: Pressing a small dimple in the center of each patty prevents it from bulging in the middle during cooking.

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

Original recipe: <https://chefmaniac.com/ranch-cheddar-chicken-burgers-juicy-flavorful-easy/>