

Cheesy Chicken Ranch Burgers: The Ultimate Flavor-Packed Burger Recipe

Cheesy Chicken Ranch Burgers



TIME
6 min

TEMP
165°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground chicken
- 1 cup shredded cheddar cheese
- 1 packet ranch seasoning mix (1 oz)
- 1/4 cup finely chopped fresh parsley (optional)
- 1/4 cup mayonnaise
- 1 large egg
- 1/2 cup plain or seasoned breadcrumbs
- Salt and pepper, to taste
- Olive oil or non-stick spray (for grilling)

Swaps and Notes:

Ground Chicken: You can use ground turkey as a great alternative. The fat content in ground chicken and turkey is lower than beef, so the added cheese and mayo are important to keep them moist.

Cheese: While cheddar is my favorite for these burgers, you could easily use a different shredded cheese like Monterey Jack, Colby, or a Mexican blend.

Mayonnaise: Don't skip the mayonnaise! It adds fat and moisture to the patties, preventing them from becoming dry and crumbly.

Breadcrumbs: Plain breadcrumbs work perfectly, but seasoned breadcrumbs will add even more flavor. You can also use crushed crackers or panko breadcrumbs for a different texture.

Fresh Parsley: The parsley adds a fresh, vibrant pop of flavor and color. While it's optional, I highly recommend including it if you can.

Instructions:

Prepare the Mixture: In a large bowl, combine the ground chicken, shredded cheddar cheese, ranch seasoning mix, fresh parsley (if using), mayonnaise, large egg, and breadcrumbs. Mix everything gently with your hands or a spoon until just combined. Be careful not to overmix, as this can make the patties tough. Season with a pinch of salt and pepper.

Form the Patties: Divide the mixture into 4-6 equal portions and form them into patties about 1/2 inch thick. Make a small indent in the center of each patty with your thumb-this prevents the burgers from puffing up in the middle while cooking.

Preheat Grill or Skillet: Preheat your grill or a large skillet over medium-high heat. Lightly grease the surface with olive oil or a non-stick spray.

Cook the Patties: Place the patties on the hot surface. Cook for 5-6 minutes per side, or until the internal temperature reaches 165°F (74°C) and they are no longer pink inside. The cheese will be beautifully melted and gooey.

Serve: Serve the burgers immediately on your favorite buns with your desired toppings.

Tips for Success:

Don't Overwork the Meat: Mix the ingredients just enough to combine them. Overmixing can make the patties dense and tough.

Mind the Temperature: Ground chicken needs to be cooked to an internal temperature of 165°F (74°C). A meat thermometer is a great tool to ensure they are cooked safely and properly without overcooking them.

Add Toppings with a Crunch: These burgers pair wonderfully with crunchy toppings. Think crisp lettuce, sliced red onion, or even some pickles to contrast the creamy cheese and ranch flavor.

Make it a Sliders: This recipe is also perfect for making smaller patties for sliders. Just reduce the cooking time accordingly.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 450 per burger (without bun or toppings)

Protein: 35g

Fat: 30g

Carbohydrates: 10g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

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lettuce, sliced red onion, or even some pickles to contrast the creamy cheese and ranch flavor.

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10. **Serving Suggestions and Pairings:** These Cheesy Chicken Ranch Burgers are delicious on a brioche bun with a little extra mayonnaise or ranch dressing, crisp lettuce, and a slice of tomato. For a fantastic side, I love serving them with a simple green salad or a side of crispy sweet potato fries. For a refreshing drink, you can't go wrong with a classic lemonade or a cold beer.
11. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
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15. **Carbohydrates:** 10g
16. This is a protein-packed meal that will keep you full and satisfied. The healthy fats from the cheese and mayonnaise contribute to the rich, savory flavor.
17. **Storage and Leftover Tips:** Cooked chicken patties can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can use a microwave, but a skillet over low heat or an air fryer will help maintain the texture better. You can also freeze uncooked patties for up to 3 months. Just be sure to separate them with parchment paper and thaw them in the fridge before cooking.
18. **More Recipes You Will Love:** If you're a fan of easy and delicious chicken recipes, you'll love some of my other creations. For a great weeknight dinner, my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. If you're feeding a crowd, you have to try my recipe for These Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast. And for a lighter option, my A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight is always a hit.
19. **Final Thoughts:** These Cheesy Chicken Ranch Burgers are the perfect example of how a few simple ingredients can create a truly memorable meal. They're juicy, flavorful, and incredibly easy to make. I hope you give them a try and that they become a new favorite in your home.
20. I'd love to know what toppings you like to put on your burgers! Share your ideas in the comments below. And don't forget to follow me for more delicious recipes that make cooking fun and easy. Happy grilling!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cheesy-chicken-ranch-burgers-the-ultimate-flavor-packed-burger-recipe/>