

## Easy Greek Chicken Burgers with Feta and Fresh Herbs

Juicy Greek-Style Chicken Burgers with Fresh Herbs, Feta, and Olive Oil



**TIME**  
**25 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 1 1/2 lbs ground chicken
- 1/2 cup crumbled feta cheese
- 1/4 cup finely chopped red onion
- 2 cloves garlic, minced
- 1 tablespoon fresh parsley, chopped
- 1 teaspoon dried oregano
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- Salt, to taste
- Black pepper, to taste
- Optional for serving:
  - Burger buns or pita
  - Lettuce
  - Tomato slices
  - Cucumber
  - Tzatziki
  - Extra red onion

### DIRECTIONS

1. In a large bowl, combine the ground chicken, crumbled feta, red onion, garlic, parsley, oregano, olive oil, lemon juice, salt, and black pepper.
2. Mix gently until just combined.
3. Form the mixture into burger patties.
4. Heat a skillet, grill pan, or outdoor grill over medium to medium-high heat.
5. Cook the burgers for about 5 to 7 minutes per side, or until fully cooked through and nicely browned on the outside.
6. Serve on buns or pita with your favorite toppings.

### SWAPS & NOTES

Fresh parsley shows up in the matched recipe versions, but you could also add dill or mint for an even more Mediterranean flavor.

If you like stronger lemon flavor, a little extra zest can brighten the burgers nicely.

The main matched versions also consistently use feta and red onion, which are both worth keeping because they do a lot of the flavor work here.

Since ground chicken can be soft, chilling the formed patties for a short time before cooking can make them easier to handle.

## TIPS FOR SUCCESS

Stir just enough to combine everything so the patties stay tender instead of dense.

Keeping the mixture cold also helps with shaping.

Similar Greek chicken burger recipes recommend cooking until the internal temperature reaches 165°F, which is a useful target here too.

If grilling, oil the grates well because chicken burgers are usually softer than beef burgers.

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

Original recipe: <https://chefmaniac.com/easy-greek-chicken-burgers-with-feta-and-fresh-herbs/>