



# Chicken Shawarma Burgers With Mediterranean Salad & Mint-Cucumber Yogurt Sauce

*Wine Pairing: Sutter Home Merlot*

**Burger Type:** Chicken

**Bun Type:** Pita Bread

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## INTRODUCTION:

I set about creating this flavor-packed Middle Eastern chicken shawarma pita burger to celebrate a Mediterranean-inspired meal. The salad brings freshness. The yogurt sauce, with hints of mint and cucumber, makes a delicious topping. The chicken patty is held together with breadcrumbs, garlic and warm spices which enhances the chicken flavor, and lastly the hummus gives us the sweet and smoky flavors. The earthy notes of Sutter Home Merlot wine are perfect with this burger.

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

### Mint-Cucumber Yogurt Sauce:

- ½ Cup cucumber, peeled, seeded, chopped, squeezed dry
- ⅓ Cup fresh mint leaves
- 1 Cup plain 2% Greek yogurt
- 2 ½ Teaspoons white wine vinegar
- ½ Teaspoon salt

### Burger:

- 2 Pounds ground chicken



- ½ Cup garlic croutons, finely crushed
- 4 Garlic cloves, minced
- 1 Tablespoon ground coriander
- 1 Tablespoon ground cumin
- 1 Tablespoon light brown sugar
- 1 Teaspoon ground turmeric
- ½ Teaspoon ground allspice

#### Mediterranean Salad:

- 2 Cups baby arugula
- ¾ Cup plum tomato, seeded, diced
- ¾ Cup cucumber, seeded, diced
- ½ Cup shallots or red onion, halved, thinly sliced
- 1 Tablespoon bottled Italian vinaigrette

#### Other Ingredients:

- 3 Thick pita breads, cut in half (ideally 6-inch)
- 1 (10-Ounce) container roasted red pepper hummus

#### INSTRUCTIONS:

1. Preheat a gas grill to medium-high
2. For the Mint-Cucumber Yogurt Sauce, in a food processor or blender, combine all ingredients and blend until finely chopped then cover and refrigerate
3. For the burgers, combine all ingredients by hand in a large bowl until fully incorporated and form into 6 equal patties
4. Mix all salad ingredients in a large bowl, gently toss to combine; set aside
5. Place the patties on the grill, cover, and cook for 5 to 6 minutes on each side until the internal temperature reaches 165 degrees Fahrenheit
6. Grill pitas 1 minute per side until lightly marked and soft
7. Spread 2 ½ tablespoons of hummus inside each pita pocket, add a chicken patty with equal amounts of salad mixture, drizzle the Mint-Cucumber Yogurt Sauce on top



8. Enjoy with Sutter Home Merlot