

# Savory Chicken Sliders with Spicy Chipotle Sauce

1 lb ground chicken  
2 garlic cloves, minced  
1 cup baby spinach, finely chopped  
1/4 cup ground raw sunflower seeds  
1/4 cup parsley, finely chopped  
1 tsp ground cumin  
1/2 tsp sea salt  
1/4 tsp freshly ground pepper

In large mixing bowl, combine chicken, garlic, spinach, sunflower seeds, parsley, cumin, sea salt and pepper. Mix ingredients together by hand until well combined. Shape mixture into small patties and place on hot grill or in an oiled cast iron skillet. Cook for about 5 minutes on each side or until clear juices appear. Place on favorite toasted bun and serve with Spicy Chipotle Sauce.

## Spicy Chipotle Sauce

7 oz can chipotle peppers in adobo sauce  
1 cup plain Greek yogurt  
2 T fresh parsley, chopped

In food processor, puree chipotle peppers until smooth. Measure 2 tablespoons of puree and store remaining chipotle puree in separate container in the refrigerator. Combine yogurt, 2 tablespoons of chipotle puree, and parsley and stir until blended.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN