



BBQ Chicken Bacon Caesar Burgers

Prep time: 20 min. (not including refrigeration)
Total time: 40 min.
Makes 4 servings

What do you get when you combine a chicken Caesar salad with the ultimate backyard BBQ burger? This juicy, bacon-topped masterpiece. A little Diana Sauce Gourmet Rib & Chicken BBQ Sauce goes into the patty to make it extra flavourful and a topping of Kraft Creamy Caesar Dressing brings it home.

What do I need?

- 1 lb (454 g)** extra-lean ground chicken
- ¼ cup Diana** Sauce Gourmet Rib & Chicken BBQ Sauce, divided
- ¼ cup** grated **Kraft** Parmesan cheese
- 2 tsp Lea & Perrins** Worcestershire Sauce
- 1 clove** garlic, crushed
- 4** brioche buns, split
- 8 leaves** of fresh romaine lettuce
- ¼ cup Kraft** Creamy Caesar Dressing, divided
- 8 slices** crisply cooked bacon

How do I make it?

1. Heat barbecue to medium heat.
 2. Reserve half of the BBQ sauce and set aside. Mix meat with remaining BBQ sauce, the cheese, Worcestershire sauce and garlic. Shape meat into 4 (1/2-inch-thick) patties; refrigerate for 20 minutes to firm up.
 3. Grill 6 to 8 minutes on each side or until done (165°F), brushing with reserved BBQ sauce and toasting buns on the barbecue for the last minute.
 4. Chop romaine lettuce and toss with **Kraft** Creamy Caesar Dressing and a pinch of cracked black pepper.
 5. Top bottom halves of the buns with Caesar salad mixture and drizzle with more dressing to taste. Top with burgers, bacon, and remaining dressing. Top with bun tops.
- Tip:** Cook bacon in the microwave by placing slices on a triple-thickness paper towel-lined microwave safe plate. Microwave on HIGH until desired crispiness, 3 to 5 minutes. You can also use pre-cooked bacon as a shortcut!

