

Chicken burger and duck confit, creamy dijon mustard, Gruyere cheese and baby spinach salad |

Recipe for 4 servings



Description

Chicken burger and shredded duck confit with melted Gruyere, creamy dijon mustard and marinated red onions served with a salad of baby spinach.

Note

You can find a lot of mustard choices, so don't have any hesitations switching for another one on this recipe.

Ingredients

For the burger

- 4 Unit(s) Burger bun
- 400 Gr Boneless chicken thigh
- 1 Unit(s) Confit duck leg
- 2 Sprig(s) Thyme
- 4 Slice(s) Gruyere cheese
- 60 Ml Dijon mustard
- 4 Handful(s) Baby spinach
- 30 Ml Olive oil
- 30 Ml Balsamic vinegar

- Salt and pepper

For the marinated oignons

- 1 Unit(s) Red onion
- 50 Ml Sugar
- 100 Ml Red wine vinegar

- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

General preparation

Shred the duck leg. Chop the thyme. Chop the red onion.

Pickled oignon preparation

In a small saucepan, pour the red vinegar, add sugar and bring to a boil. Post-it red onion and let stand at room temperature for 15 to 20 minutes.

Preparation of the burger

Season the chicken thighs with salt and pepper. In nonstick skillet, drizzle with canola oil and fry over high heat 2 minutes on each side. Place chicken thighs on a baking sheet and bake for 10 minutes. Remove the duck meat in a bowl. Add the chopped fresh thyme. Place the mixture on the duck thighs and cover with a slice of Swiss cheese. Finish cooking in oven for 3-4 minutes.

Bread preparation

Cut buns in half and then brush them with olive oil. Toast in the oven for until golden.

Make your burger

On the bread spread the creamy dijon mustard. Add chicken thighs topped with duck, a bit of pickled onion and a few spinach leaves then hold up the burger with a bamboo stick.

To serve

Season the baby spinach leaves with the balsamic vinegar and the olive oil. Serve your burger with this salad.

Bon appétit!