

# Chicken-Spinach Sliders

## Ingredients

- 1/2 bunch flat-leaf spinach, thick stems removed, leaves chopped (about 4 cups)
- 4 scallions, thinly sliced
- 1 garlic clove, finely chopped
- 1 pound ground chicken
- 3/4 teaspoon ground cumin
- Kosher salt, freshly ground pepper
- 3 tablespoons olive oil
- 12 slider buns or small dinner rolls, split, lightly toasted (for serving)
- Mayonnaise, sliced red onion, and pickle slices (for serving)

## Preparation

Combine spinach, scallions, garlic, chicken, and cumin in a medium bowl; season with salt and pepper. Using a fork, mix gently just to combine. Form chicken mixture into twelve 1/2-inch-thick patties.

Heat oil in a large skillet over medium-high heat. Working in 2 batches, cook patties until golden brown and cooked through (resist the temptation to press down on patties with your spatula while cooking), about 5 minutes per side. Transfer to a plate.

Serve chicken -spinach patties on buns with mayonnaise, onion, and pickles.

DO AHEAD: Patties can be formed 1 day ahead. Cover and chill. Bring to room temperature before cooking.