**CHICKEN SLIDERS**

**Wolf Wellness Lab**

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**Ingredients**

- 2 large eggs
- 1 lb ground chicken
- 2 tsp Greek yogurt
- 1 tsp Italian Seasoning
- 1/2 tsp black pepper
- Oil for pan
- 10 Slider buns

Suggested toppings: lettuce, tomatoes, mustard, ketchup, Greek yogurt or mayonnaise, avocado, cheese

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**Instructions**

Preheat the oven to 375F. Crack two eggs into a medium mixing bowl and whisk.

Measure and add the ground chicken, yogurt, Italian seasoning, and pepper to the eggs and mix well.

Scoop 1/4 cup chicken mixture and shape the patty. Place patties on baking sheets coated with oil and bake for 20 minutes.

To ensure even browning, flip the patties over after 10 minutes of cooking.

While the chicken is cooking, slice the tomatoes and clean/separate the lettuce leaves.

Once the chicken patties are done, assemble your sliders with suggested toppings!

Enjoy!