

# JAMAICAN JERK CHICKEN BURGERS

*Prep time: overnight marinade | Smoke Time: 30 mins | Smoker Temp: 350 F*

*This JAMBEL CUISINE (JB) Jamaican Jerk Marinade is amazing! Choose the Original or if you like it extra spicy, they offer a Hot version as well. This is a simple recipe that requires minimal prep work resulting in a moist, tender, and flavour packed chicken burger.*

## **INGREDIENTS:**

- 8 Skinless Boneless Chicken Thighs
- **Jambel Cuisine Jamaican Jerk Marinade (Original or Hot)**
- Cheese of choice (we used mozzarella)
- Burger buns
- Condiments of Choice

## **DIRECTIONS:**

- **MARINADE** the chicken thighs up to 8 hours or overnight. We placed them in a plastic bag and used approximately half the container for 8 thighs.
- **SMOKE/GRILL** Preheat the smoker to 350 F
- Remove chicken from marinade and place onto smoker grate or bbq grill.
- Cook for approximate 30 mins or until they reach an internal temperature of 165 F.
- Melt cheese slices on the chicken then remove from grill and assemble burger.

ENJOY!



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**UNGERMEATS**