Pantanal from Mato Grosso, with its biodiversity, presents exploring possibilities, among them alligator breeding. Pantanal alligator meat has brought interest from some customers which, by their turn, search for alternatives of innovating alimentary products consuming. Other customers show some resistance in consuming non-conventional meat-derived food, especially alligator meat. This work had as aim to proceed with processing and sensorial acceptance of pantanal alligator meat hamburger with chicken meat, aiming to meet the consuming expectations of consumers with some rejection to alligator meat. Technologic processing was achieved, with two formulations (Formulation A: 50% alligator meat, 30% chicken meat); (Formulation B: 50% chicken meat, 30% alligator meat). The samples were submitted to an acceptance test for product's color, aroma taste and texture attributes, by using an hedonic scale structured from 9 (nine) points (1 = disliked very much to 9 = I liked it very much) with 32 non-trained provers. Averages obtained by sensorial analyses from Formulation A were 7.88; 8.09; 7.88; 7.84 for color, aroma, taste and texture attributes, respectively. For formulation B, averages obtained were: 7.94; 7.88; 8.09; 7.91 for the same attributes, respectively. Basing on these results, we conclude that the product alligator meat hamburger with chicken presents desirable sensorial characteristics that allow commercializing alternatives and consumption by people with some rejection to alligator meat. There was no significative difference between the samples analysed.