




### Product Spotlight: Slider Buns from Abhi's


Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.



## Smashed Chicken Sliders

A fun, build-your-own dinner! Smashed chicken sliders loaded with avo, lettuce and chipotle mayo, served with crispy sweet potato chips.

 35 minutes

 2 servings

 Chicken

## Add a side!

*Swap the chipotle mayo for a squeeze of lime and a dollop of sour cream or yoghurt. Add a pinch of cumin or taco seasoning to the patties for a fresh, zesty twist.*

Per serve: **PROTEIN** 44g **TOTAL FAT** 44g **CARBOHYDRATES** 113g

## FROM YOUR BOX

SWEET POTATOES	500g
CHICKEN MINCE	300g
PANKO CRUMBS	20g
SHALLOT	1
BABY COS LETTUCE	1
AVOCADO	1
SLIDER BUNS	4-pack
CHIPOTLE MAYO	1 sachet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika

## KEY UTENSILS

large frypan

## NOTES

Pickle the shallot if you prefer! Any leftovers can be added to the mashed avocado.

You can add 1-2 tbsp butter to frypan when warming the burger buns for extra crust. Toast until golden, cut-side down.

**No gluten option** – slider buns are replaced with 2 burger buns and panko is replaced with GF breadcrumbs. Make 2 larger burger patties at step 4.



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### 1. COOK THE CHIPS

Set oven to 250°C. Cut **sweet potatoes** into chips. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes until golden and crispy.



### 2. PREPARE THE FILLINGS

Thinly shred **lettuce leaves**.

Mash the **avocados** on a plate or in a bowl using a fork. Season to taste with **salt and pepper**.



### 3. MAKE THE PATTIES

Combine **chicken mince** with **panko crumbs**, finely chopped **shallot**, **1/2-1 tsp smoked paprika**, **salt and pepper** (see notes). Combine well. Use wet hands to form 4 equally large patties.



### 4. TOAST THE BUNS

Cut the **buns** in half. Warm in a large dry frypan for 1–2 minutes (see notes). Set aside and reserve pan for step 5.



### 5. COOK THE PATTIES

Reheat your large frypan with **oil** over medium-high heat. Add **meatballs** (in batches if needed) and cook for 4–5 minutes on each side or until golden and cooked through.



### 6. FINISH AND SERVE

Assemble **sliders** at the table with **smashed chicken meatballs**, **shredded lettuce**, **mashed avo** and **chipotle mayo**.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0440 132 826** or send an email to **hello@dinnertwist.com.au**

