




Product Spotlight: Radishes

Radishes can have a spicy flavour. If it's too overpowering, you can soak them in ice water after cutting for about 10 minutes. This will make the flavour milder.



2 Chicken Burgers with Barbecue Jerk Sauce

Fresh Perth-baked buns, smokey barbecue jerk sauce, homemade pickled shallots, fresh greens and tender chicken schnitzels – the perfect summer meal, perfect for outdoor cooking.

 30 minutes

 2 servings

 Chicken

18 January 2021

Help from little hands

Have the kids help out when prepping the fresh ingredients – they can assist with slicing the radishes and tomatoes, grating the carrot and tearing the lettuce. Then, have them assemble their own burgers using these veggies.

FROM YOUR BOX

SHALLOT	1
CARROT	1
TOMATO	1
RADISHES	1/3 bunch *
FESTIVAL LETTUCE	1/2 *
TURKISH HAMBURGER BUNS	4-pack
CHICKEN SCHNITZELS	300g
JAMAICAN JERK SAUCE	1/2 bottle *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar, sugar

KEY UTENSILS

grill/frypan or barbecue

NOTES

You can toast the buns in a sandwich press or in the oven if you prefer.

Add mayonnaise or cheese to the burgers if desired.

No gluten option - hamburger buns are replaced with GF rolls.



1. PICKLE SHALLOT (OPTIONAL)

Finely slice shallot and place into a non-metallic bowl with **1 tbsp vinegar, 1 tsp sugar, salt and pepper**. Mix well and set aside.



2. PREP FRESH INGREDIENTS

Julienne or grate carrot, slice tomato and radishes. Tear lettuce. Place all on a plate.



3. TOAST THE BUNS

Heat a grill or frypan over medium-high heat. Halve the buns and toast the cut side for 1-2 minutes until golden. Keep warm in a clean tea towel (see notes).



4. COOK THE CHICKEN

Reheat pan over medium-high heat. Rub chicken with 1/2 tbsp jerk sauce, **oil, salt and pepper**. Cook for 4-5 minutes each side or until cooked through.



5. FINISH AND PLATE

Slice chicken.

Construct burgers with remaining jerk sauce to taste, chicken, pickled shallot and fresh ingredients (see notes).

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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

