



Product Spotlight: Kaffir Lime Leaves

Kaffir lime leaves, commonly used in Thai cooking, are rich in oils so only a couple of leaves are needed to add a fragrant flavour. Keep an eye out for them in your box as they come loose.



Thai Chicken Sliders

Deliciously grilled chicken burger patties with kaffir lime and sweet chilli aioli in soft slider buns along with pickled cabbage and ribboned vegetables.



25 minutes



2 servings



Chicken

Spice it up!

Use a hot chilli sauce or fresh chilli instead of sweet chilli sauce if you enjoy the heat!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	35g	88g

FROM YOUR BOX

RED CABBAGE	1/4
CARROT	1
LEBANESE CUCUMBER	1
CORIANDER	1 packet
AIOLI	100g
KAFFIR LIME LEAF	1
CHICKEN MINCE	300g
MINI SLIDER BUNS	4-pack

FROM YOUR PANTRY

oil for cooking, olive oil, fish sauce or soy sauce, sweet chilli sauce, rice wine vinegar

KEY UTENSILS

large frypan

NOTES

Use the cabbage to taste and reduce the dressing if needed. You can use a vegetable peeler to finely shred the cabbage.

No gluten option – slider buns are replaced with GF burger buns. Use 1/2 cupfuls of chicken mixture to make larger patties.



1. PREPARE THE FILLINGS

Finely shred cabbage and toss with **1/2 tbsp fish sauce, 1/2 tbsp vinegar and 1 tbsp olive oil** (see notes).

Ribbon carrot and cucumber using a vegetable peeler. Pick coriander leaves (reserve stems for step 3).



2. PREPARE THE SAUCE

Combine aioli with **1/4 cup sweet chilli sauce**. Set aside.



3. MAKE THE CHICKEN PATTIES

Chop coriander stems and finely slice lime leaf. Combine with chicken mince, **1/2 tbsp sweet chilli sauce** and **1 tsp fish sauce**.



4. COOK THE CHICKEN PATTIES

Heat a frypan over medium-high heat with **oil**. Scoop **1/4 cupfuls** of chicken mixture into pan and slightly flatten to make a patty. Cook (in batches) for 3-5 minutes each side or until cooked through.



5. FINISH AND SERVE

Assemble slider buns with chicken patty, prepared fillings and aioli sauce.



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