



### 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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