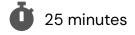






Thai Chicken Sliders

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







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

11g 3°

31g

70g

FROM YOUR BOX

RED CABBAGE	1/4
CARROT	1
LEBANESE CUCUMBER	1
CORIANDER	1 packet
AIOLI	100g
KAFFIR LIME LEAVES	2
CHICKEN MINCE	600g
CHICKEN MINCE	0008
MINI SLIDER BUNS	8-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

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 and 1 tbsp water. Set aside.



3. MAKE THE CHICKEN PATTIES

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

