



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



4 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
	41g	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
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.



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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).



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.



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**.



5. FINISH AND SERVE

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

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**

