

**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



4/6 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
	34g	33g	39g

FROM YOUR BOX

	4 PERSON	6 PERSON
RED CABBAGE	1/4	1/2
CARROT	1	2
LEBANESE CUCUMBER	1	2
CORIANDER	1 packet	2 packets
AIOLI	100g	2 x 100g
KAFFIR LIME LEAVES	2	3
CHICKEN MINCE	600g	600g + 300g
MINI SLIDER BUNS	8	12

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).

6P - Use **1 tbsp fish sauce**, **1 tbsp vinegar** and **2 tbsp olive oil**.



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.

6P - Combine **aioli** with **1/2 cup sweet chilli sauce**.



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**.

6P - Mix **chicken** with **coriander stems**, **lime leaves**, **1 1/2 tbsp sweet chilli sauce** and **3/4 tbsp fish sauce**.



5. FINISH AND SERVE

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

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