



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

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.



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.



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.



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.



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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