



Chicken Burger

Recipe by Siby Macozoma

Serves: 2

Cooking: 40min

Difficulty: Easy

Ingredients :

- Chicken breast, cooked

For the sauce:

- 2 Tbsp Selati brown sugar
- 3 Tbsp Tomato Sauce
- 1 Tbsp chilli paste
- 2 Tbsp soy sauce
- 2 large garlic cloves, crushed
- small piece ginger, grated
- 2 tsp sesame oil

For the kimchi-style slaw:

- ½ white cabbage, finely sliced
- 1 carrot, shredded into thin strips
- 2 spring onions, finely sliced
- small piece ginger, grated
- 1 tsp Selati sugar
- 1 garlic clove, crushed
- 2 tbsp mayonnaise
- pinch of hot chilli flakes

To serve:

- 1 Little Gem lettuce, divided into leaves
- 4 brioche or sesame seed burger buns, split and lightly toasted

Methods :

For slaw:

- Mix together the mayonnaise, garlic, sugar and chili flakes and combine with the cabbage, spring onion and ginger.

For the sauce:

- Combine all ingredients in a small saucepan To make the sauce, put all the ingredients in a saucepan and simmer gently until the mixture has reduced and has a syrupy consistency. Take off the heat and set aside.
- Lightly toast your burger buns and build your burgers by placing some lettuce and kimchi slaw on the base of a bun, top with the crispy chicken and drizzle over the sticky sauce.