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Sweet Chilli Chicken Burgers with Lime Mayo & Cucumber

As the sweet chilli sauce starts to caramelize on your chicken burgers, you know there's some magic at work. Full of fresh flavours like coriander, cucumber and lime zest, there's never a dull moment in this weeknight winner. What's the best bit, you ask? We can't decide!

 **Prep:** 10 mins
 **Cook:** 15 mins
Total: 25 mins

 level 1

 high protein

 eat me early

Pantry Items



Mayonnaise



Lime



Chicken Breast



Sweet Chilli Sauce



Bake-At Home
Burger Buns



Cucumber



Coriander

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2P	4P	Ingredients
2 tbs	4 tbs	mayonnaise *
½	1	lime, zested & juiced
2 fillets	4 fillets	chicken breast, halved horizontally
3 tbs	6 tbs	sweet chilli sauce
2	4	bake-at-home burger buns, left whole
1	2	cucumber, peeled into ribbons
½ bunch	1 bunch	coriander, leaves picked

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2390	Kj
Protein	44.6	g
Fat, total	15.5	g
-saturated	3.7	g
Carbohydrate	56.2	g
-sugars	22.5	g
Sodium	1090	mg



You will need: *chef's knife, chopping board, zester, small bowl, tongs, vegetable peeler, and a medium frying pan.*

1 Preheat the oven to **200°C/180°C** fan-forced.

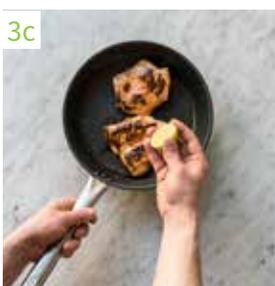
2 In a small bowl combine the **mayonnaise** and a pinch of the **lime zest**.

3 Coat the **chicken breast fillets** in two thirds of the **sweet chilli sauce**. Heat a dash of olive oil in a medium frying pan over a medium-high heat. Add the marinated chicken and cook for **2-3 minutes** on each side or until cooked through. Add the **lime juice** and then remove from the heat.

Tip: Brush any remaining marinade on the chicken while it's cooking.

4 Meanwhile, place the **bake-at-home burger buns** in the oven for **5 minutes** or until heated through. Remove and halve.

5 To assemble the burgers, spread the lime mayonnaise on the base of each bun. Top with the chicken, remaining sweet chilli sauce (**caution: do not use excess marinade**), **cucumber ribbons** and **coriander**. Place the remaining half of the burger bun on top and dig in!



Did you know? It is believed that the name “mayonnaise” was popularised by the French and came from the Spanish sauce originally known as “salsa mayonesa.”