



Asian Chicken Burgers

Made with Red Cabbage

Serves 4

Ingredients:

3/4 cup Red Cabbage	1 Small bunch of coriander, chopped
4 Skinless chicken breasts, chopped	1/2 stalk Lemongrass, shredded
4 Brioche buns, or buns of your choice	1 tsp. Sesame oil
1 tbsp. Ginger, chopped	2 tbsp. Sriracha sauce
3 tbsp. Rice vinegar	4 tbsp. Breadcrumbs
1 Lime, juiced	1 tsp. Soy sauce

Directions:

1. Heat oven to 400 F. Pulse the chicken, ginger, coriander and lemongrass quickly in a blender until combined. Mix in the sesame oil, sriracha and panko, and season with soy sauce.
2. Mould into 4 burgers. Put onto a lined baking tray, transfer to the oven, and cook for 15 minutes on each side until golden and cooked through. While cooking, lightly toast buns in a skillet on medium heat (optional).

3. Remove burgers from oven. Spread sriracha on top bun, place burger on bottom, top with pickled cabbage and top bun.