



# Tex-Mex chicken burger

*Double this recipe to feed a crowd, but be warned: they may never leave.*

Less than 1 hour    **Serves:** 4

**Recipe Type:** Mains

## Ingredients

### Main ingredients

- 500 grams PnP chicken mince
- 1 tsp Robertsons Louisiana Cajun spices
- 6 PnP spring onions, finely chopped
- 60 ml PnP coriander, chopped

### Guacamole

- 3 avocados
- 60 ml PnP coriander, roughly chopped
- 1 PnP green chilli, finely chopped
- 4 PnP spring onions, finely chopped
- 2 limes, juice, or to taste
- 1 pinch PnP salt, to taste

### Red onion pickle

- 2 PnP red onions, sliced into petals
- 125 ml PnP fresh orange juice
- 60 ml fresh lime juice
- 1 PnP red chilli, deseeded and finely chopped
- 1 tsp PnP castor sugar

### To serve

- 1 head crispy lettuce, shredded
- 1 cup crème fraîche, or Hellman's mayonnaise
- 4 hamburger buns

## Method

- **Place** mince, spices, spring onions and coriander in a large bowl and mix until well combined.
- **Divide** mixture into 4 portions and shape into flat patties.
- **Place** patties on lined baking tray and refrigerate for 15 minutes.
- **Roughly** mash avocados and mix in remaining guacamole ingredients. Refrigerate until ready to use.
- **Place** onions in a pot with remaining pickle ingredients and bring to the boil. Remove from heat and leave to cool.
- **Braai** patties for 3-4 minutes each side or until cooked through.
- **Slice** buns, butter and toast on the grid.
- **Spread** with crème fraîche (or mayonnaise) and top with lettuce, guacamole, patties and pickles.

