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Chicken Caesar Burger



20-30min



4 Portions

We've taken one of our favourite salads and made it even better by putting it in a bun! With tender chicken, crisp lettuce, a creamy dressing and parmesan (of course), it's a new twist on burger night you're sure to love.

What we send

- aioli ^{3,7}
- mint
- Lebanese cucumber
- anchovy fillets ⁴
- burger buns ^{1,7}
- bacon
- parmesan ⁷
- baby cos lettuce
- free-range chicken breast fillet

What you'll require

- Dijon mustard ¹⁷
- olive oil
- salt and pepper
- white wine vinegar ¹⁷

Utensils

- foil
- oven tray

Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Egg (3), Fish (4), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 690.0kcal, Fat 32.6g, Proteins 45.8g, Carbs 79.6g



1. Prepare chicken

Lay the **chicken breast fillets** flat on a chopping board and using a sharp knife cut horizontally into 6 thinner steaks. Brush the chicken with 1 tbs **oil** and season well with **salt**.



4. Chargrill bacon

Preheat the oven to 200C. Cook the **bacon** in the chargrill pan for 3-4 mins until cooked to your liking, keep warm.



2. Prepare ingredients

Trim and shred the **lettuce**. Coarsely grate the **parmesan**. Finely chop the **anchovies**. Pick the **mint** leaves (discard stems) and tear. Thinly slice the **cucumber** on the diagonal.



5. Make dressing

Meanwhile, whisk the **aioli**, 1 tsp **vinegar** and ½ tsp **mustard** in a large bowl and season with **salt and pepper**. Toss through the **shredded lettuce** and **grated cheese**. Separate kids' portion and add **anchovies** to the adults' portion.



3. Chargrill chicken

Preheat a chargrill pan over medium-high heat and cook the **chicken** for 3-4 mins each side until cooked through. Cover loosely with foil to keep warm.



6. Get ready to serve

Split the **burger buns** and place on an oven tray. Heat in the oven for 3-5 mins until warmed through. Toss the **cucumber** and **mint** with 2 tsp each of **oil** and **vinegar**. Season with **salt and pepper**. Top the **toasted buns** with the **lettuce mixture**, **chicken** and **bacon**. Serve immediately with the **cucumber salad**.