

DINNERLY



Portuguese Chicken Burgers with Caramelised Onion...

 20-30 minutes  2 Servings

Bring the mmmm to your table, with juicy peri peri chicken, caramelised onion and salad stuffed into fluffy burger buns, it's happy dinner time guaranteed.

WHAT WE SEND

- 1,17
- 1,3,6,7

WHAT YOU NEED

- olive oil
- red wine vinegar ¹⁷
- salt and pepper
- sugar

TOOLS

- large frypan

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

COOKING TIP

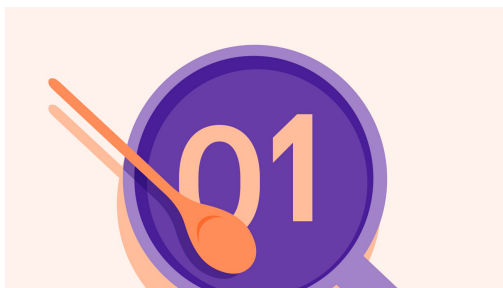
Peri peri seasoning has a chilli kick. For eaters that prefer less heat, omit the seasoning from half the chicken and/or the mayonnaise. Any remainder won't be used in this dish.

ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

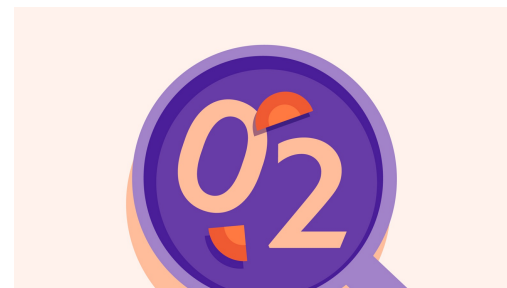
NUTRITION PER SERVING

Energy 730kcal, Fat 38.9g, Carbs 48.7g, Protein 44.2g



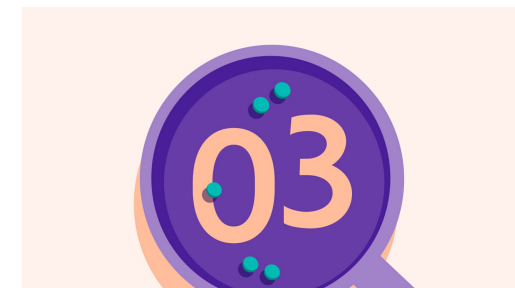
1. Prep ingredients

Slice the **onion** and **tomato**. Cut the **buns** in half.



2. Caramelize onions

Heat **1 tbs olive oil** in a large frypan over medium heat. Cook the **onion**, stirring regularly, for 5 mins or until softened. Add **2 tsp red wine vinegar** and **2 tsp sugar**. Reduce the heat to low and cook, stirring occasionally, for a further 3-4 mins until caramelised. Remove from the pan and cover to keep warm. Reserve the pan.



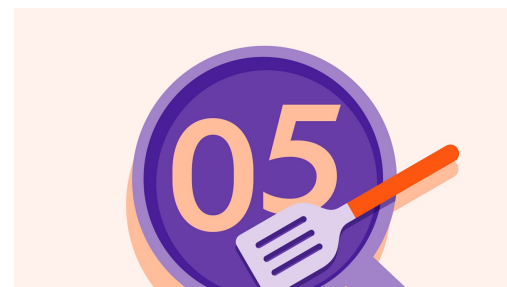
3. Marinate chicken

Meanwhile, scatter **1 tsp peri peri seasoning** over the **chicken**, season with **salt and pepper**, drizzle with **2 tsp olive oil** and rub all over to coat (see cooking tip). Combine **½ tsp peri peri seasoning** and **2 tbs mayonnaise** in a small bowl.



4. Cook chicken

Heat the reserved pan over medium heat. Toast the **bread**, cut-side down, for 1 min or until warmed. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium-high heat. Cook the **chicken** for 2-3 mins each side until golden and cooked through.



5. Assemble and serve

Spread the **bun bases and tops** with the **peri peri mayonnaise**. Layer the bases with the **spinach**, **tomato**, **caramelised onion** and **chicken**. Sandwich with the **bun tops** to serve.



6. Make it yours

Chicken cheeseburger? Top the chicken with slices of cheddar cheese 1 min before the chicken is cooked and allow to melt slightly before removing from the pan