

# MARLEY SPOON



## Chipotle Chicken Burger

with Lime Mayonnaise



20-30min



2 Portions

Give your mid-week dinner a cafe vibe with this on-trend burger. Chicken breast is coated in a lightly spicy chipotle sauce and baked in the oven, giving you hands-off time to prepare some lightly pickled vegetables for flavour and crunch. Put it all together in a toasted soft milk bun with a lime mayonnaise and you've got that weekend feeling.

## What we send

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

\* The remainder of this ingredient won't be used in this recipe.

## What you'll require

- sea salt and pepper
- sugar
- white wine vinegar <sup>17</sup>

## Utensils

- baking paper
- fine grater
- oven tray
- vegetable peeler

Our vegies come fresh from the farm, so please wash them before use.

## Allergens

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

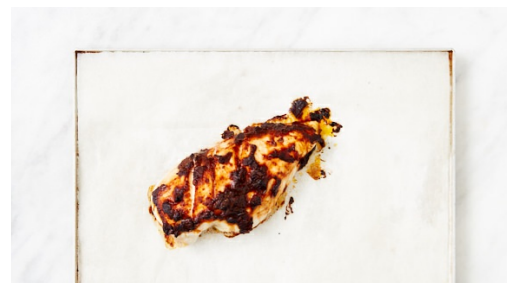
## Nutrition per serving

Energy 685kcal, Fat 29.1g, Carbs 51.9g, Proteins 45.9g



### 1. Prepare chicken

**Read through the recipe.** Heat the oven to 200C, fan-forced. Line an oven tray with baking paper. Put the **chicken breast** on the tray. Make 3 cuts halfway through the thickest part of the chicken and spread with the **chipotle**.



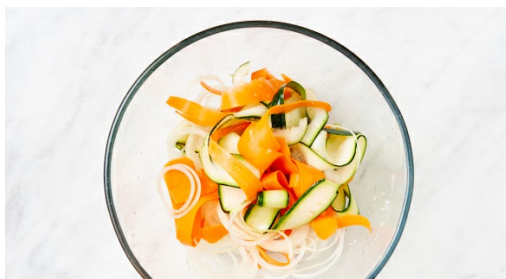
### 2. Bake chicken

Bake the **chicken** for 15 mins or until cooked through and starting to brown. Rest for 10 mins. Change oven mode to grill.



### 3. Prepare vegetables

Meanwhile, very thinly slice the **onion**. Peel the **carrot** and trim the **zucchini**, then peel into ribbons with a vegetable peeler. Pick the **parsley** leaves, discarding the stems.



### 4. Make pickles

Put **1 tbs white wine vinegar**, **2 tsp sugar** and **1 tsp salt** in a large bowl. Add the **onion**, **carrot** and **zucchini** and toss well to combine. Set aside to pickle, tossing occasionally, until needed.



### 5. Make lime mayonnaise

Finely grate the zest of **half the lime\*\***, then juice the half. Combine the **lime zest**, **2 tsp lime juice** and the **mayonnaise** in a bowl. Season with **pepper**. Drain the **pickles** and stir in the **parsley leaves**.



### 6. Get ready to serve

Remove the **chicken** and baking paper from the tray. Halve the **buns** through the middle. Put on the tray, cut-side up, and grill for 1-2 mins until lightly toasted. Slice the chicken. Spread the **bun bases** with **mayonnaise**, then top with the **pickles** and **chicken** and sandwich with the **bun tops**. Serve with any **remaining pickles**.