

MARLEY SPOON



Chipotle Chicken Burger

with Lime Mayonnaise



20-30min



4 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

What you'll require

- sea salt and pepper
- sugar
- white wine vinegar ¹⁷

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.

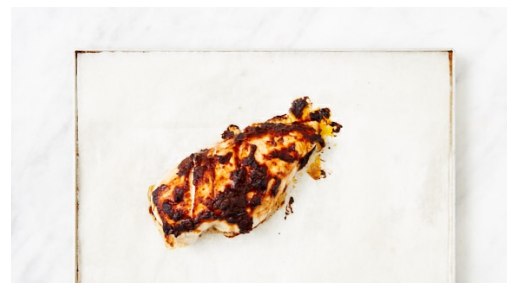
Nutrition per serving

Energy 680kcal, Fat 29.1g, Carbs 51.8g, Proteins 45.8g



1. Prepare chicken

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



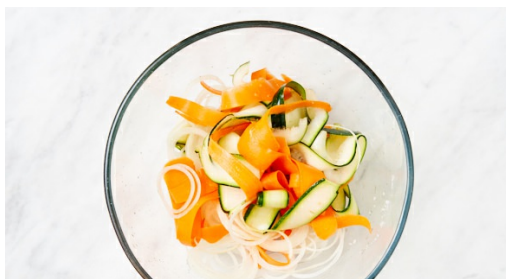
2. Bake chicken

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 **carrots** and trim the **zucchini**, then peel into ribbons with a vegetable peeler. Pick the **parsley** leaves, discarding the stems.



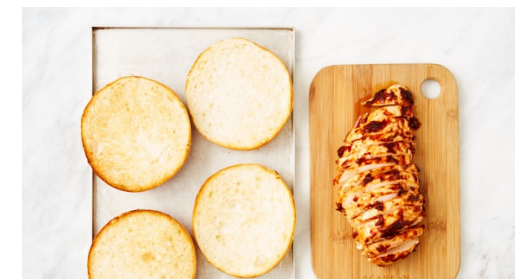
4. Make pickles

Put **2 tbs white wine vinegar**, **1 tbs sugar** and **2 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 **lime zest**, then juice. Combine the lime zest, **1 tbs 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**.