

DINNERLY



Mexican Chicken Burgers with Street Corn

 20 minutes  2 Servings

It's a flavour fiesta with this south of the border hamburger. Stuff Mexican-spiced chicken and salad into a white bap and serve with a side of BBQ-style corn.

WHAT WE SEND

- 2 milk buns ^{1,3,6,7}
- 5g Mexican spice blend ¹⁷
- free-range chicken thigh fillets
- 1 corn cob
- 1 red onion
- 1 tomato

WHAT YOU NEED

- garlic clove
- olive oil
- sugar

TOOLS

- medium frypan
- oven tray

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

ALLERGENS

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

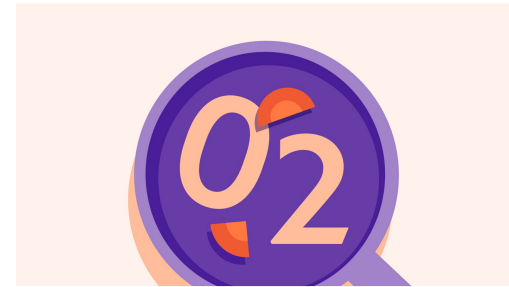
NUTRITION PER SERVING

Energy 755kcal, Fat 39.9g, Carbs 56.8g, Proteins 39.5g



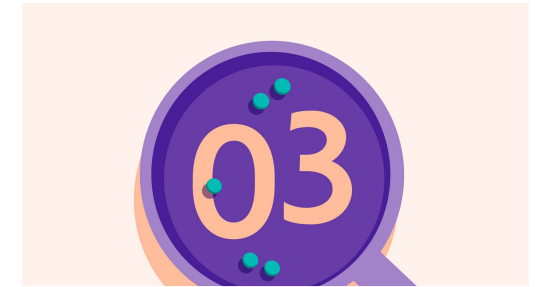
1. Prep ingredients

Crush or finely chop 1 **garlic clove**. Thinly slice the **onion** into rings. Slice the **tomato**. Discard the husks and silks from the **corn**, then halve the cob widthwise. Trim any excess fat from the **chicken**, then halve widthwise. Put the garlic, chicken, **2 tsp Mexican spice blend** and **2 tsp olive oil** in a bowl, season with **salt and pepper** and toss to coat.



2. Cook corn and chicken

Preheat the grill to high. Heat **1 tbs olive oil** in a medium frypan over high heat. Cook the **corn**, turning every 2 mins, for 6 mins or until tender and lightly charred. Remove from the pan and cover to keep warm. Add the **chicken** to the pan and cook for 4 mins each side or until golden and cooked through. Remove the pan from the heat.



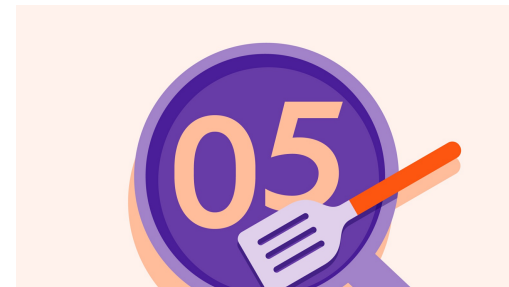
3. Pickle onion

Meanwhile, put the **onion**, **3 tsp white wine vinegar**, **½ tsp sugar** and **¼ tsp salt** in a bowl and stir to combine. Set aside to pickle until needed.



4. Toast buns

Cut the **buns** in half. Put on an oven tray, cut-side up, and grill for 2 mins or until toasted.



5. Assemble and serve

Spread the **bun** bases with **1½ tbs mayonnaise**, layer with the **tomato**, **chicken** and **onion**, then sandwich with the **bun tops**. Spread the **corn** with **2 tsp mayonnaise** and scatter with **½ tsp Mexican spice blend** (any remaining Mexican spice won't be used in this dish). Serve the **burgers** with the **corn** and enjoy.



6. Make it yours

Feeling cheesy? Add some sliced cheddar to your burger. Or make it green with some fresh leaves, such as spinach or cos. You can also serve up some oven roasted potato chips on the side.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

View the recipe online by visiting your account at dinnerly.com.au    [#dinnerly](https://dinnerly.com.au)

 Packed in Australia
from at least **95%**
Australian ingredients