

# DINNERLY



## Portuguese Chicken Burgers with Caramelised Onion



20-30 minutes



2 Servings

Take your chicken burgers to next level fabulous! Fill soft burger buns with spicy peri peri chicken, then top with sweet caramelised onions, juicy tomato and baby spinach leaves.

## WHAT WE SEND

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

## WHAT YOU NEED

- mayonnaise <sup>3</sup>
- olive oil
- red wine vinegar <sup>17</sup>
- sugar

## TOOLS

- large frypan

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 790kcal, Fat 48.1g, Carbs 47.3g, Protein 37.4g



### 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.



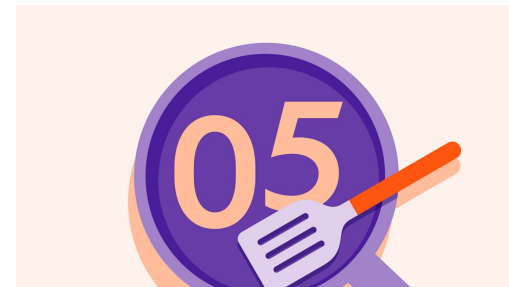
### 3. Marinate chicken

Meanwhile, scatter **1 tsp peri peri spice blend** over the chicken (see Kitchen tip), season with **salt and pepper**, drizzle with **2 tsp olive oil** and rub all over to coat. Combine  $\frac{1}{2}$  **tsp peri peri spice blend** and **2 tbs mayonnaise** in a small bowl.



### 4. Cook chicken

Heat the reserved pan over medium heat. Toast the **buns**, cut-side down, for 1 min or until warmed through. Remove from the pan. Heat **2 tsp olive oil** in the pan over medium-high heat. Cook the **chicken** for 3-4 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. Kitchen tip

Peri peri is a Portuguese spice blend with a chilli kick. For little fussy eaters, reduce the seasoning from the chicken and/or the peri peri mayonnaise. Any remainder won't be used in this dish.