

DINNERLY



Portuguese Chicken Burgers with Caramelised Onion



20-30 minutes



4 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 ³
- olive oil
- red wine vinegar ¹⁷
- 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 755kcal, Fat 44.3g, Carbs 47.2g, Protein 37.4g



1. Prep ingredients

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



2. Caramelize onions

Heat **2 tbs olive oil** in a large frypan over medium heat. Cook the **onion**, stirring regularly, for 5 mins or until softened. Add **1 tbs red wine vinegar** and **1 tbs 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.



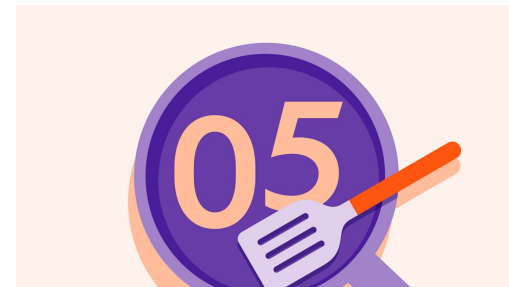
3. Marinate chicken

Meanwhile, scatter **2 tsp peri peri spice blend** over the chicken (see Kitchen tip), season with **salt and pepper**, drizzle with **1 tbs olive oil** and rub all over to coat. Combine **1 tsp peri peri spice blend** and **60ml (¼ cup) 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 **1 tbs 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.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least **95%**
Australian ingredients