

The Classic Chicken Burger



A classic, simple, juicy chicken burger!

Ingredients

- 4 marinated, boned chicken thigh pieces, skin off
- 4 buns, split (see note)
- Cos lettuce leaves, fresh and washed
- 2 tomatoes, sliced thickly
- 4 slices tasty cheese
- 1 red onion, sliced finely
- Chipotle mayonnaise

Directions

Step 1 – Marinate chicken pieces for at least 2 hours prior to cooking. We like a mixture of fresh garlic, lemon juice, paprika, brown sugar and olive oil for the marinade, but choose your favourite!

Step 2 – Cook on the hotplate or the grill of your barbecue (we prefer the grill) on HIGH heat turning regularly, use a digital thermometer to check minimum internal temperature of 74°C – 166°F. Slice each thigh piece into 3-4 slices, then season with salt and pepper to taste.

Step 3 – Butter the roll, assemble the chicken slices then add cheese, lettuce, tomato, onion and Chipotle mayonnaise.

