

**BLENDERS**

SPICY CHICKEN BURGER WITH SWEET TOMATO AND JALAPEÑO RELISH

Juicy chicken burgers with a kick of Blenders Sriracha and smoked spices, topped with melted cheddar, fresh lettuce and a tangy relish of Blenders Sweet Tomato and jalapeño. A bold but balanced burger that's perfect for casual dining, pubs or street-food style menus.



PREP TIME
15 MIN



COOK TIME
15 MIN



SERVINGS
4

Ingredients

- 450g ground chicken
- 50g breadcrumbs
- 1 egg
- 2 tbsp Blenders Sriracha
- 1 tbsp smoked paprika
- 1 tsp ground cumin
- ½ tsp ground coriander
- 1 clove garlic, minced
- ¼ tsp black pepper
- Salt, to taste
- 50g Blenders Sweet Tomato Relish
- 1 fresh jalapeño, finely chopped (remove seeds for less heat)
- 4 burger buns (brioche or regular)
- 40g iceberg lettuce
- 4 slices cheddar cheese
- Pickles (optional)

Method

Step 1:

Make the relish topping. Combine Blenders Sweet Tomato Relish with the chopped jalapeño. Chill in the fridge for 10 minutes to let the flavour develop.

Step 2:

Mix the chicken burgers. In a large bowl, combine chicken, breadcrumbs, egg, Blenders Sriracha, smoked paprika, cumin, coriander, garlic, black pepper and salt. Mix until well combined.

Step 3:

Shape and cook. Divide the mixture into 4 chicken burgers. Heat 1 tbsp oil in a frying pan over medium heat and cook for 4–5 minutes per side until golden and cooked through (internal temp 75°C). Place a slice of cheddar on each burger in the last minute to melt.

Step 4:

Toast the buns. Lightly toast the burger buns in a pan or oven for 2–3 minutes until golden.

Step 5:

Build the burger. Layer lettuce on the bottom bun, top with the chicken burger and melted cheese, add a generous spoonful of the sweet tomato and jalapeño relish, and finish with pickles if using.

Allergens

- Gluten, Eggs, Milk, Celery, Mustard