

PERI PERI CHICKEN BURGERS



Serves 4



Prep Time 15 minutes (plus 30 minutes to marinate)



Cook Time 12 minutes



Easy As



INGREDIENTS

- 2 Tbsp olive oil
- 1 tsp finely grated ginger
- 1 clove garlic, crushed
- 1 red chilli, finely chopped
- 2 Tbsp chopped fresh parsley
- ½ tsp **Gregg's Lemon Pepper Seasoning**
- 400g skinless chicken breast fillets (2 x 200g pieces)

METHOD

1. Combine the olive oil, ginger, garlic, chilli, parsley and **Gregg's Lemon Pepper Seasoning** in a small bowl.
2. Slice the chicken breast fillets in half horizontally to form 2 thin fillets. Place the chicken fillets into a shallow dish. Rub the herb and spice mix into the chicken. Cover and refrigerate the chicken for 30 minutes to marinate.

- 4 burger buns, cut in half and toasted
 - ½ cup **HEINZ [SERIOUSLY] GOOD™ Peri Peri Mayonnaise**
 - 1 red onion, sliced into thin rings
 - 1 Lebanese cucumber, peeled into ribbons*
 - 1 cup fresh coriander leaves
3. Cook on a preheated BBQ over medium heat, for 10–12 minutes, turning once during cooking, or until the chicken is cooked. Alternatively cook in a dash of oil in a frying pan.
 4. Spread each burger bun base with **HEINZ [SERIOUSLY] GOOD™ Peri Peri Mayonnaise**. Top with a chicken fillet, red onion, cucumber and coriander. Top with the bun lid and serve.

TIPS

- *To make cucumber ribbons, use a potato peeler to peel off long, thin strips.

SWAP IT OUT

- Instead of burger buns, try pita bread, wraps or slices of Turkish bread.