



Chicken burgers

with sriracha mayonnaise

4 servings

ca 500 g ground chicken
1/2 tsp salt
a pinch of black pepper

4 hamburger buns

1/2 cup mayonnaise
1-2 tbsp sriracha sauce

Lettuce
Tomatoes
Red onion
Pea sprouts

1. Combine the ground chicken with salt and pepper. Shape it into four patties. Grill the patties over direct heat for a couple of minutes on each side (perhaps on a piece of oiled tin foil). Continue to grill them on indirect heat until the patties are cooked all the way through (check thoroughly that they are not raw inside).

2. Mix mayonnaise and sriracha sauce. Spread the sauce on the bottom bun. Place lettuce and chicken burger. Top with red onion, sliced tomatoes and and pea sprouts. Serve immediately.

