

APPLE COLESLAW & PERI PERI CHICKEN BURGERS



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Preparation 25 mins | Cooking 5 mins | Makes 4

Apple coleslaw:

- 1 medium Granny smith apple, cored and cut into battons
- ¼ cup lemon juice
- 1½ cups finely shredded red cabbage
- 2 cups finely shredded Chinese cabbage
- 1 carrot, shredded
- ⅓ cup whole egg mayonnaise
- ¼ cup Greek-style yoghurt

Burgers:

- ¼ cup mild piri piri sauce (+ extra to serve)
- 1 tbs olive oil
- 2 x 250g free-range chicken breast fillets, halved horizontally and flattened
- 1 small ripe avocado, peeled and deseeded
- 1 tbs lemon juice
- 4 brioche burger buns, split

STEP 1 To make apple coleslaw, using a v-slicer or sharp knife, slice the apple into very thin rings and drizzle with 1 tbs lemon juice. Combine red cabbage, Chinese cabbage, carrot and apple in a large bowl. Mix until well combined. In a small bowl, whisk mayonnaise, yoghurt and remaining 2 tbs lemon juice. Drizzle mixture over cabbage mixture and toss to combine. Cover and refrigerate until ready to serve.

STEP 2 Combine piri piri sauce and oil in a small bowl. Brush chicken with mixture and season with salt and pepper. Heat a large non-stick frying pan over medium-high heat. Add chicken and cook, for 3 minutes on each side or until cooked through. Transfer to a plate.

STEP 3 Place avocado flesh into a bowl. Add 1 tbs lemon juice and roughly mash with a fork. Set aside.

STEP 4 Place brioche bun bases on a board. Top with mashed avocado, chicken and coleslaw. Drizzle with extra piri piri sauce. Cover with bun tops and serve.