

SWEET CHILI GROUND CHICKEN BURGERS

COMBINE:

- 1 lb raw **ground chicken**
- ½ cup **panko breadcrumbs**
- 3 tablespoons finely chopped **fresh basil**
- 3 tablespoons sliced **green onions**
- 1 tablespoon **sweet chili sauce**
- 1-2 teaspoons **sriracha**, optional
- 1½ tablespoons **mayonnaise**
- 3 minced **garlic cloves** or 2 teaspoons garlic paste
- 2 teaspoons grated **ginger** or ginger paste
- 1 teaspoon **lime zest**
- 1 teaspoon **salt** + pinch of pepper

FREEZING INSTRUCTIONS:

Shape into 4 patties and place in the freezer on a parchment-lined baking tray until frozen solid. Store in a Ziploc bag or container, separated by small squares of parchment paper.

COOKING INSTRUCTIONS:

AIR FRYER

390°F 14-18 mins*
Flip halfway through

STOVETOP

MEDIUM heat • Add swish of oil*
Cook covered 8-10 mins per side

OVEN

Bake at 400°F 25-30 mins*
Flip halfway through

**patties are cooked from frozen; done when internal temp reaches 165°F*

FINISHING TOUCHES:

1. Brush patties with sweet chili sauce.
2. Whisk together ⅓ cup **mayo**, 1 teaspoon **sriracha** and 1 tablespoon **sweet chili sauce** to make bang bang sauce.
3. Toss **shredded cabbage** and **carrots** with a squeeze of **lime juice**, swish of **toasted sesame oil** and pinch of **salt** to make slaw.
4. Serve on toasted buns with avocado, sesame slaw and bang bang sauce.

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