



Barbecue Chicken Burger

Difficulty
Easy

Cal/serv.
460kcal

Fat/serv.
16g

Serves
4



Ingredients

- 1 tbsp Patak's Tikka Paste
- 4 Small Chicken Breasts
- 4 tbsp Raita
- 2 tbsp Olive Oil
- 1 Onion, sliced
- 1 Tomato, sliced
- 4 Lettuce Leaves
- 4 Burger Buns
- Fresh Coriander for garnish (optional)

Instructions

1. Marinate the chicken breasts with the Patak's Tikka Paste for 15 - 20 minutes.
2. Cook the breasts on a BBQ or grill basting with olive oil until thoroughly cooked.
3. Cut open a burger bun, spread the raita on both sides. Layer the lettuce, tomato and onion with the chicken breast on top.
4. Garnish with a little freshly chopped coriander.

