

HEINZ

RECIPE

Chicken Burgers

Salad Cream
with
lemon and
black pepper



Makes:

4



Preparation Time:

15 minutes



Cook Time:

12 - 14 minutes

Ingredients:

- 2 large garlic cloves, finely chopped
- ½ - 1 red chilli, deseeded and finely chopped
- 2 tsp chopped fresh thyme
- 1 tbsp rapeseed oil
- 4 small skinless chicken breasts
- 4 burger buns or ciabatta rolls, cut in half
- 4 small lettuce leaves
- 8 cherry tomatoes, cut into quarters
- 4 tbsp **Heinz Salad Cream with Lemon and Black Pepper** and extra to serve

Method:

Mix together the garlic, chilli, thyme and oil together in a large dish. Place the chicken in the marinade and turn to coat the chicken and marinate for at least 30 minutes.

Place on a medium hot griddle or over grey coals of a barbecue or a medium heat of a gas barbecue for 12 - 14 minutes, turning often until browned and cooked. Place the burger buns or ciabatta rolls on the griddle or barbecue for 1 - 2 minutes before the end of cooking.

Cut the chicken breasts in to three and place in the burger buns or rolls with the lettuce and tomatoes, and top with **Heinz Salad Cream with Lemon and Black Pepper** and serve with some on the side.

Tip: If time allows, marinate the chicken for 24 hours in the fridge for a greater depth of flavour.