

# Spicy Chicken Burgers



## Ingredients for Chicken:

- 4 chicken breasts (butterflied)
- ½ cup Chatkhaar green chili Sauce
- 3-4 tbsp Chatkhaar Piri Piri Sauce

## Method for Chicken:

- Marinate the chicken with the above ingredients for about 20-30 mins.
- Heat a grill pan and grease with oil.
- Grill the chicken on both sides until nicely charred and cooked through. Keep aside.

## Ingredients for Onion Rings:

- 2 large onions (cut in to thick rings)
- 10 tbsp all purpose flour
- 2 tbsp corn flour
- ½ tsp baking powder
- 1 egg
- ¼ cup milk
- 1 tbsp oil
- Salt and white pepper to taste
- Just enough water to make a thick batter
- Breadcrumbs (as required)

## Method for Onion Rings:

- Make a smooth batter with all of the ingredients mentioned.
- Dip each ring in batter, coat in crumbs and deep fry till nice and golden.

## Extra Ingredients:

- 4 burger buns
- 8 cheese slices (2 per burger)
- Pickled jalapeños as required

### To assemble:

Take a bun, place a cheese slice, then the grilled chicken, then go the jalapeños and then another slice of cheese.

Microwave the burger for 30 secs for the cheese to melt. Top with onion ring and place the bun on top.

Serve with fries.