



**Recipe name:**

Chicken burger with yellow piquanté pepper salsa

**Recipe description:**

Breaded chicken cooked and served in a soft seeded roll with lemon mayo, crisp lettuce, and PEPPADEW® Yellow Piquanté Pepper salsa. This recipe can also be made with griddled, marinated chicken or a meat-free chicken-style fillet.

**Prep Time**

10 minutes

**Cook Time**

20-25 minutes

**Serves:**

2

**Made with:**

PEPPADEW® Yellow Piquanté Peppers

**Course:**

Lunch / Dinner

**Occasion:**

BBQ / Family Recipes

**Ingredients:**

**For the salsa:**

- F1 mini corn on the cob, charred on a barbecue or griddle pan
- 100g mango, diced
- 4 PEPPADEW® Yellow Piquanté Peppers, diced

- 1 tbsp mint, chopped
- 1 tbsp coriander, chopped
- 1 tbsp sweet chilli sauce
- 1 lime, grated rind and juice

**For the Burgers:**

- 1 tbsp mayonnaise
- 1 tsp lime juice
- 2 seeded burger buns
- 1 handful of mixed lettuce leaves
- 2 chicken burgers, cooked as directed on the pack

**Method:**

1. Scrape the kernels from the corn on the cob and mix with the mango, Yellow Piquanté Peppers, herbs, sweet chilli, and the rind and 1 tbsp juice from the lime.
2. Mix the mayonnaise with 1 tsp lime juice.
3. Slice open the burger buns, spread with lime mayonnaise, top with lettuce leaves, a chicken burger and the mango salsa. Enjoy with a side helping of chips.

**Serving Suggestions:**

Tinned or frozen sweetcorn can be used in place of the corn on the cob.