

Thai Chicken Patties



This lean and delicious pattie is a great burger hack! Everyone will love the zesty lime and Thai flavour – these patties are an all-time favourite!

Ingredients

- 500 g chicken mince
- 2 shallots, finely chopped
- 1 tbsp lime zest (or a vegetable)
- 2 tbsp Gourmet Garden Thai Stir-In Paste

Method:

1. Into a bowl place all the ingredients and season.
2. Stir to combine well.
3. Roll into 6 equal size patties.
4. In a large non-stick frying pan over medium heat, cook the first side for 4 minutes, turn and cook the second side for 4 minutes.
5. Turn off the heat and sit for 4 minutes.

6. Serve hot, with sweet chilli sauce, lime wedges, fresh coriander, shredded spring onion and red chilli.