

# Cajun Chicken Burger

Serves 4

## INGREDIENTS

4 chicken breasts  
1 Tbsp of Cajun seasoning  
1 Tbsp of dried mixed herbs  
1 lime  
Fresh garlic  
100ml vegetable oil  
4 burger buns (or rolls)  
Mayonnaise  
1 tsp curry powder  
1 tsp mango chutney  
1 ripe Avocado  
1 baby gem lettuce  
Salt and pepper



## METHOD

To make the marinade mix together oil, Cajun seasoning, dried herbs, zest from the lime and the juice of half the lime, 1 or 2 cloves of crushed garlic depending on preference.

Butterfly the chicken breast to ensure they cook more evenly, coat well with the marinade and leave to chill for a minimum of 2 hours (ideally over night)

To make the curried mayonnaise: place the curry powder into a bowl and squeeze over the other half of the lime juice and stir then add mango chutney, Mayo and salt and pepper to taste. This can also be made the day before to save time.

The chicken can be cooked either on a BBQ, in a griddle pan or under the grill. The cooking time will differ depending on the method used but make sure the meat is cooked through before serving.

We serve ours chargrilled on a toasted brioche bun with smashed avocado and crisp lettuce.


However you can change up your toppings to your taste.



Ingredients:  
4 chicken breasts  
1 Tbsp of cajun seasoning  
1 Tbsp of dried mixed herbs  
1 lime  
Fresh garlic  
100ml vegetable oil  
4 brioche buns  
150g Mayonnaise  
1 tsp curry powder  
1 tsp mango chutney  
1 ripe Avocado  
1 baby gem lettuce  
Salt and pepper



How to:  
To Make the marinade mix together the oil, Cajun seasoning, dried herbs, the zest of the lime and juice of half the lime and 1 or 2 crushed garlic cloves depending on preference.  
Butterfly the chicken breasts so they cook evenly, and coat well with the marinade. Leave for at least 2 hours (ideally over night)



To make the curried mayonnaise: place the curry powder into a bowl and squeeze over the other half of the lime juice and stir then add mango chutney, Mayo and salt and pepper to taste. This can also be made the day before to save time.  
The chicken can be cooked either on a BBQ, in a griddle pan or under the grill. The cooking time will differ depending on the method used but make sure the meat is cooked through then serve in a toasted bun with crisp lettuce and smashed avocado.

Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush  
We cannot wait to see your creations!



a group of individual inns