



STREET FOOD BURGER RECIPES

AMERICANA BRIOCHE BUN

# MEXICAN CHIPOTLE CHICKEN BURGER



**93%**  
of consumers  
would try a street food  
filled burger bun

# STEP-BY-STEP GUIDE TO BURGER BUILD SUCCESS:

1



Defrost your bun for approx. 60 mins

2



Toast the inside of your bun lid and base

3



Spread the sour cream over the bottom of the toasted bun

4



Top with shredded lettuce

5



Bash the chicken with a rolling pin to 15mm thickness. Mix the chipotle paste with half the lime juice, salt & pepper and spread over the chicken. Cook the thighs in a hot griddle pan for approx. 4-5 mins per side and then shred.

6



Warm the nachos cheese and add on top

7



Make the guacamole by mashing the avocado with the remaining lime juice, add the diced tomatoes, jalapenos, garlic and salt & pepper. Add on top.

8



Top with the pickled red onions

9



Finally top with the toasted lid of the bun and serve

## INGREDIENTS

- 1 Americana Grill Marked Burger Bun
- 2x 90g boneless skinless chicken thigh fillets
- 2tsp chipotle paste
- 1x lime, juiced
- 20g nacho cheese sauce
- 1/2 avocado
- 2x cherry tomatoes, diced & seeds removed
- 2x pickled jalapenos, diced
- 1/2 garlic clove, finely grated
- Handful of shredded lettuce
- 1tbsp sour cream
- 50g pickled red onions

**TOP TIP**

**TOAST YOUR BUN TO CREATE A BARRIER FOR THE FILLINGS - NO ONE WANTS A SOGGY BUN!**