

Thai chicken sliders

With sesame seeds and a cucumber and coriander salad

Serves 4

Ingredients

SLIDERS

- **300 g** seasoned minced chicken
- **1 bunch** spring onions
- **1 bunch** coriander
- **3 cm** fresh ginger
- **1** red chilli
- **2** limes
- **1 tbsp** fish sauce
- **1 tbsp** sesame seeds (natural)
- **1 tbsp** sunflower oil
- **1 tbsp** sesame oil

CUCUMBER SALAD

- **2** cucumbers
- **1 tbsp** sugar

TO SERVE

- **1** little gem lettuce
- **4 tbsp** sweet chilli sauce
- **1 bag** prawn crackers

Method

PREPARATION

1. Roughly chop the coriander. Peel and grate the ginger.
2. Slice the spring onions into very thin rings. Deseed the chilli and slice it into thin rings.
3. Grate the green zest of the limes and squeeze out the juice.

SLIDERS

4. Mix half the spring onion and coriander with the ginger, chilli and lime zest into the mince. Season with the fish sauce.
5. Shape small oval patties of about 80 g, flatten them between cling film and sprinkle both sides with sesame seeds.
6. Heat the sunflower oil with a third of the sesame oil in a frying pan and fry the patties for about 10 minutes until golden brown on both sides and cooked through.

SALAD AND SERVING

7. Peel the cucumbers with the vegetable peeler, halve them lengthways and scrape out the seeds with a teaspoon.
8. Slice the halves diagonally into long thin slices. Mix with the rest of the sesame oil, the lime juice, sugar and the remaining spring onion and coriander.
9. Place a lettuce leaf on each plate, top with a slider, drizzle with chilli sauce and cover with a second lettuce leaf.
10. Serve with prawn crackers and the cucumber salad.

EQUIPMENT

Knife, chopping board, zester, citrus press, bowl, cling film, frying pan, vegetable peeler, teaspoon