

Cajun Chicken Burger



A fresh taste of summer.

This succulent Cajun chicken burger is layered with crispy streaky bacon and sliced avocado, served in a toasted brioche roll. Serves 1

Ingredients:

- 1 Brioche Roll
- 2 Rashers Smoked Streaky Bacon
- 1 Chicken Breast Fillet
- 1 tsp Cajun Seasoning
- Fresh Sliced Avocado
- 1 tbsp Chipotle Mayonnaise

METHOD:

Coat the chicken breast in the Cajun seasoning and leave to marinade for 2 hours. Cook the chicken breast at 200°C for about 25mins, until rich in colour, no longer pink in the centre, and the juices run clear. Grill the smoked streaky bacon until nice and crisp. Slice the avocado and gently toast the brioche roll. Layer up the burger. Spread a generous coating of chipotle mayo on the base of the roll, place the cooked Cajun chicken breast on top, add 2 rashers of crispy bacon and then the sliced avocado. Add the brioche roll lid. Serve with sweet potato fries.