



Product Spotlight: Mint

Did you know there is plenty of flavour in mint stems? You can use them to flavour a sugar syrup to mix into drinks!



Curried Chicken Burgers

Juicy, butter chicken-spiced schnitzels are tucked into toasted brioche buns with cool mint yoghurt, fresh cucumber ribbons, and tomato slices, served with potato wedges.



40 minutes



Chicken



2 servings

Spice it up!

Layer in shredded lettuce, red onion, or pickled cucumbers for crunch and freshness. Add sliced mango or pineapple for a sweet, summery twist that pairs beautifully with curry flavours.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	30g	42g

FROM YOUR BOX

MEDIUM POTATOES	3
GREEK YOGHURT	170g
BUTTER CHICKEN PASTE	1 sachet
CHICKEN SCHNITZELS	300g
MINT	60g
LEBANESE CUCUMBER	1
TOMATO	1
BRIOCHE BUNS	2-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, oven tray

NOTES

For extra flavour, season wedges with curry powder, ground cumin, ground coriander or ground turmeric.

Buns and chicken can be cooked on a BBQ or in the oven.

No gluten option – brioche buns are replaced with GF buns.



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1. MAKE THE WEDGES

Set oven to 220°C.

Wedge **potatoes** and add to a lined oven tray. Toss with **oil, salt and pepper** (see notes). Roast for 25–30 minutes. or until tender and golden.



4. WARM THE BUNS

Halve **buns** and drizzle cut side with **oil**. Heat a large frypan over medium-high heat (see notes). Add **buns**, cut side down, in batches if necessary, and cook for 2–3 minutes until toasted. Remove to a plate and keep pan over heat for step 5.



2. MARINATE THE CHICKEN

Add **2 tsp yoghurt, butter chicken paste, salt and pepper** to a bowl. Add **chicken** and coat in **marinade**.



5. COOK THE CHICKEN

Add extra **oil** to pan. Add **chicken** and cook for 4–5 minutes each side or until cooked through.



3. PREPARE THE FILLINGS

Finely chop **mint leaves**. Add to a bowl with remaining **yoghurt, salt and pepper**. Mix to combine. Use a vegetable peeler to ribbon **cucumber** and thinly slice **tomato**.



6. FINISH AND SERVE

Assemble burgers at the table with **mint yoghurt, fillings** and **curried chicken schnitzels**. Serve with **wedges** on the side.

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