



MEXICAN CHICKEN BURGERS

- 500g chicken mince
- 1 small red onion, finely chopped
- 3/4 cup taco sauce (see note)
- 1 1/4 cups fresh white breadcrumbs
- 1/2 cup coriander leaves, roughly chopped
- 1 tbs canola oil
- 4 damper bread rolls, split, toasted
- 4 green oak lettuce leaves
- 3/4 cup grated tasty cheese
- 1/4 cup sour cream



Combine mince, red onion, 1/4 cup taco sauce, breadcrumbs and coriander in a large bowl. Season with salt and pepper. Using clean hands, shape mixture into four 2cm-thick patties. Place on a plate. Cover and refrigerate for 30 minutes.

Heat oil in a large, non-stick frying pan over medium heat. Cook chicken patties for 4 minutes each side or until cooked through.

Top damper bases with lettuce, patties and cheese. Combine remaining taco sauce and sour cream. Spoon over cheese. Cover with damper tops. Serve.

