

# LIGHTLY-SPICED KIMCHI CHICKEN BURGER





## LIGHTLY-SPICED KIMCHI CHICKEN BURGER, ZUCCHINI SALAD, BLACK SESAME AIOLI

Preparation time: 10 minutes

Cooking time: 15 minutes

Serves: 4

Difficulty: ★★

8 chicken thighs fillets  
½ cup kimchi  
juice of 2 limes  
2 tsp sesame oil  
2 zucchini, sliced very finely  
¼ bunch mint leaves, very finely  
chopped  
2 cloves garlic, minced

½ tsp Korean chilli flakes  
sea salt flakes and freshly-ground black  
pepper  
1 Tbsp black sesame seeds, toasted  
½ cup aioli  
½ bunch chives, very finely sliced  
8 slices smoked cheese  
4 soft burger buns, split

**1 Pound** the chicken thigh fillets with a meat mallet to flatten lightly. Purée the kimchi, lime juice and sesame oil, then toss with the chicken and set aside.

**2 Mix** the zucchini, mint, garlic and chilli flakes, then season lightly with salt and pepper. Pound the black sesame seeds in a mortar, then mix with the aioli and chives.

**3 Cook** the chicken fillets on a hot barbecue grill for 5 minutes, basting with the marinade from time to time. Put the cheese slices on top to melt.

**4 Arrange** the zucchini salad on the burger base, then the chicken pieces and aioli.