



# Grilled Chicken Burger with Spicy Slaw and Gochujang Mayo

**Makes:** 2

**Prep time:** 15 minutes

**Cook time:** 10 minutes

## Ingredients:

4 small (or 2 large) skinless, boneless chicken thighs

2 burger buns

1 carrot, cut into fine strips or grated

2-inch piece daikon, cut into fine strips or grated

2 spring onions, cut into short lengths then strips

Small handful coriander leaves, chopped

2 tablespoons rice vinegar

Pinch caster sugar

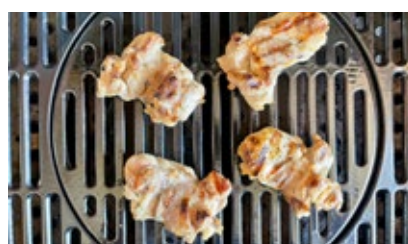
1 teaspoon gochujang

3 tablespoons mayonnaise

Hot sauce, to serve

This is a real crowd pleaser: crisp grilled chicken thigh, a fresh, crunchy coleslaw and umami-packed mayo. The sauce is made using gochujang, which is a Korean fermented chilli paste that adds tons of flavour.

## Method:



**1.** Combine the carrot, daikon, spring onions, coriander, rice vinegar, sugar and a pinch of salt in a bowl and mix well. Set aside.

**2.** Combine the gochujang and mayonnaise in a bowl and mix well. Set aside.

**3.** Lay the chicken thighs flat and rub with a little oil. Season with salt.

**4.** Light two gas burners on the Jupiter Outback BBQ and set to medium heat. Once hot, place the chicken thighs on the grill and cook for around 8-10 minutes, or until cooked through.

**5.** Lightly toast the buns on the grill and set aside.

**Method Continued:**



**6.** To serve, spread the bottom halves of the buns with the gochujang mayonnaise and top with the chicken thighs. Add some coleslaw and hot sauce to taste. Close the buns and serve immediately.