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Recipe: Mini Cajun Chicken Burgers With Lime mayonnaise

Ingredients

1 tablespoon of Cajun seasoning
1 teaspoon of hot paprika [optional]
1 teaspoon of dried thyme
1 teaspoon of garlic granules
Salt
Black pepper
8 mini chicken fillets [about 300g]
Extra virgin olive oil
1 large egg
1 or 2 limes
Half a teaspoon of English mustard
Half a teaspoon of garlic granules
8 mini snack sized bread rolls
Little gem lettuce
2-3 large tomatoes

Servings
4
Person

Preparation

1. Mix together the Cajun seasoning, hot paprika [if using] garlic granules and dried thyme with a pinch of salt and black pepper.
2. Pat dry the little chicken fillets and make 2 or 3 small slashes in each one with a sharp knife. Brush one side with olive oil and sprinkle on the spice mixture, then turn them over and do the same again. Cover and chill for 30 minutes if possible.
3. Whisk together an egg yolk, the juice of 1 lime, the mustard and the garlic granules until they are well combined. Gradually add 200-250ml. of olive oil in a thin drizzle, whisking constantly, until the mayonnaise thickens.
4. Season the mayonnaise with just a pinch of salt and black pepper, taste and adjust it to the right flavour and consistency, adding more lime juice or oil if needed. Cover and chill in the fridge.
5. Brush a griddle pan with oil and heat. Cook the prepared mini chicken fillets for about 4 minutes on each side, or until they are cooked right through.
6. Wash and pat dry 8 lettuce leaves and thinly slice the tomatoes. Slice the little bread rolls in half, place a piece of lettuce on the bottom piece, then 2 slices of tomato, overlapping.
7. Add a mini chicken fillet to each burger and then replace the top piece of roll. Serve with a dish of lime mayonnaise, garnished with a little finely grated lime zest.

Cooks Note

Hot and spicy little burgers with tangy lime mayonnaise, just right for buffets, barbecues or a quick meal. This recipe will make 8 mini burgers, enough to feed 8 as a snack or 4 people as a meal; especially good when accompanied by a bowl of potato or sweet potato wedges. NB be aware that the Cajun spice mix really is quite fiery!