KIKKOMAN

Spicy chicken burger

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
2,410 kJ / 576 kcal

Fat: **28.8 g** Protein: **43.5 g**
Carbohydrates: **36.5 g**

INGREDIENTS

4 portion(s)

4	skinless chicken breasts
1 tbsp	olive oil
8 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
4 slices	cheddar cheese
4	burger buns, halved and cut side toasted
4 tbsp	mayonnaise
2	pickled jalapeno chillies from a jar, sliced
	little gem leaves

PREPARATION

Step 1

Place the chicken between 2 sheets of cling film and beat with a rolling pin until about 1.5 – 1cm thick. Heat the oil in a large non-stick frying pan and cook the chicken for 3 – 4 minutes on each side. Pour in the Kikkoman Teriyaki Sauce with Roasted Garlic and bubble for another couple of minutes, then top each piece of chicken with a slice of cheese, leave the cheese to melt for a couple of minutes.

Step 2

Top the base of each burger bun with little gem leaves, then add the chicken breast, spooning over the leftover warm teriyaki sauce. Top each with a spoonful of mayo and a few pickled jalapenos, before covering with the top of the bun.