



## Chicken Kebab Burger Buns

### Ingredients:

500g chicken mince  
2 tablespoons Mama Dor's Lamb Kebab Spice Blend  
1 onion, very finely chopped  
1 green chilli, very finely chopped  
Handful fresh coriander, very finely chopped  
1 egg  
6 brioche burger buns  
Extra virgin olive oil

### Method:

In a bowl, mix all the ingredients apart from the flatbreads. Portion into eight equal portions.

Taking one half of a bun at a time, add a portion of the mince and spread onto the bun so the mince is thinly covering the surface.

In a large frying pan, add the oil and heat. Add the loaded bun, mince side down and lower the heat. Add the lid, leaving the mince to cook for about 5mins until the mince is cooked and crispy. Turn the bun over to allow the other side to crisp up slightly.

Remove, and serve as a burger, with cheese, pickles and ketchup. These are perfect as picnic food, as well as warm!