

SEABRA'S

MARKET

BONDI PORTUGUESE CHICKEN BURGER

SERVES: 4

PREP TIME: 01 hr 10 min

COOK TIME: 00 hr 20 min

INGREDIENTS

- 4 medium chicken breast fillets
- 2 dried habanero chiles, seeded and chopped
- 1/2 cup freshly squeezed lemon juice
- 2 teaspoons minced ginger
- 6 tablespoons vegetable oil
- 2 teaspoons paprika
- 4 cloves garlic, minced
- 1/2 teaspoon granulated sugar
- 1 teaspoon dried chile flakes
- 1 cup all-purpose flour, for dredging
- 1 teaspoon sea salt
- 4 hamburger buns
- 1/4 cup mayonnaise
- 4 romaine lettuce leaves
- 4 slices provolone cheese



DIRECTIONS

Gather the ingredients.

In a metal mixing bowl, combine the chopped habanero chiles, lemon juice, ginger, vegetable oil, paprika, garlic, sugar, and chile flakes. Stir quickly to bind the oil and lemon juice.

Spoon half of the sauce into a separate bowl and set aside for later.

Add the chicken breast fillets to the remaining chile sauce and stir well to coat. Cover and refrigerate for 1 hour.

Mix together the flour and salt. Remove the chicken breasts from the chile sauce and shake off any excess. Lightly dredge the breasts, one at a time, in the flour-salt mixture.

Once you're ready to cook the chicken, heat a medium-sized nonstick pan with a little vegetable or canola oil. Pan-fry the chicken breasts for several minutes on each side until cooked through—the internal temperature will register 165 F.

Spread mayonnaise on the hamburger buns. Line the bottom of the bun with romaine lettuce, add a chicken breast, provolone cheese, and then spoon on some of the remaining chile sauce.

FOR A PINCH OF *Seabra's* FLAVOR...

Serve immediately over fresh green salad to cool the palate!