



MEXICAN GRILLED CHICKEN BURGERS WITH CORN SALSA & LIME AIOLI

- 2** Chicken breasts, butterflyed in half
- ¼** Tsp ground chili
- ¼** Tsp ground coriander
- ½** Tsp ground cumin
- ½** Tsp dried oregano
- 1** Tsp minced garlic
- 1** Large corn cob
- 1** Tomato, quartered, deseeded and diced
- ¼** Red onion, finely diced
- ½** Cup coriander leaves
- 100g** Rocket leaves
- 1** Large avocado, peeled and mashed
- 2** Limes
- 1** Cup classic aioli
- 8** Small artisan bread rolls
- Olive oil
- Sea salt and fresh ground black pepper

Combine ground chili, coriander, cumin, oregano and garlic in a bowl and add a splash of olive oil.

Add the butterflyed chicken fillets and leave to marinate for 20 minutes.

Preheat BBQ grill on high and grill chicken on each side until cooked through. Remove from heat and onto a plate.

Season with salt and pepper and juice of $\frac{1}{2}$ a lime. Chop into smaller pieces.

BBQ the corn cob on all sides until partially charred.

Remove from grill and cut the kernels off the cob.

In a small bowl, combine corn with diced tomato, red onion and coriander leaves. Season with salt and pepper and a splash of olive oil.

In a small bowl combine the aioli with juice of $\frac{1}{2}$ lime.

Layer each bread roll with mashed avocado, rocket leaves, grilled chicken, corn salsa and lime aioli.

SERVES 4