

Chicken and thyme burgers, creamy coleslaw, crispy potatoes |

Recipe for 4 persons

Description

Thyme flavored chicken thighs, creamy coleslaw and halved Fingerling potatoes cooked to perfection.

Note

You can substitute chicken with almost any other white meat.

Ingredients

Chicken burgers

- 600 Gr Boneless chicken thigh
- 4 Sprig(s) Thyme
- 30 Ml Canola oil
- 4 Unit(s) Burger bun
- Butter
- Salt and pepper
- Vegetable oil

coleslaw

- 0.25 Unit(s) Green cabbage
- 125 Ml Hellmann's mayonnaise
- 3 Ml Tabasco
- 15 Ml White balsamic vinegar
- Butter
- Salt and pepper
- Vegetable oil

Potatoes

- 450 Gr Baby potatoes
- 1 Small Onion
- 1 Clove(s) Crushed garlic
- 1 Unit(s) Green onion
- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

Set up

Cut the Fingerling potatoes in half lengthwise. Finely chop the chives. Crush the garlic. Finely slice the cabbage with the help of a food processor or by hand.

Chicken

In a hot skillet with oil, sear the chicken on both sides for 4-5 minutes.

Transfer the chicken to a baking sheet, cover with the thyme and then season to taste with salt and

pepper.

Coleslaw

Either cut the cabbage by hand or pass it through the food processor until you reach the desired size. Set aside in a large mixing bowl. Make the sauce by combining the rest of the ingredients and then pour the sauce on top of the cabbage and mix well.

Potatoes

In a pot, warm the butter and oil. Place the potatoes flesh side down and let them turn to a nice golden brown, then add the garlic and chopped onions. Transfer the pot to the oven for 20-25 minutes.

Plating

Toast your burger buns. Place the baking sheet with the chicken in the oven for 5 minutes, until nice and hot. Place some coleslaw on one of the sides of the buns and then top with the chicken, then place another helping of coleslaw. Finish off the dish by topping your burger with the other half bun and garnish with some potatoes on the side.

Bon appétit!