

Kikkin' Chicken Burger

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

Nutritional facts (per portion):
2410 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 Sauce](#)
[with Roasted Garlic](#)
4 slice(s) 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 chicken breasts between sheets of cling film and beat with rolling pin until 1.5cm thick.

Step 2

Heat oil in frying pan and cook chicken breasts for 3-4 mins on each side.

Step 3

Reduce heat and add Kikkoman Teriyaki Sauce with Roasted Garlic and cook for further couple of minutes. Add cheese to chicken and melt.

Step 4

Top base of burger bun with little gem leaves, add chicken breast, spoon over mayonnaise and some leftover sauce from the pan, add a few slices of pickled jalapenos and top with the bun lid.