

# Tandoori Chicken Fillet Burger



## Method

Combine the marinade ingredients together and marinate the chicken overnight in the fridge (or for a minimum of 2 hours).

To make the raita combine all ingredients in a bowl and set aside in the fridge to chill.

Prepare the salad and set aside.

To cook the Tandoori chicken place on a hot plate, skillet or griddle. Brush with ghee/oil/butter whilst cooking.

Assemble the burger by placing a dollop of the yoghurt, tomato slices, cucumber ribbons, spinach, and red onion. Place the tandoori chicken on top and dollop a spoonful of the chutney. Serve.

## Ingredients

### *Marinade*

3 tbsp Greek style yoghurt

1 tbsp [Mudgeeraba Spices Butter](#)

### [Chicken Curry Paste](#)

1 tbsp lime or lemon juice

Tandoori Colour (optional)

500g skinless chicken breast sliced into half, to form to long thin strips

### *Yoghurt (Raita)*

1 cup Greek yoghurt

2 tbsp finely chopped fresh mint

### *Salad*

100g baby spinach

3 thinly sliced tomatoes

1 red onion sliced thinly

1 Lebanese cucumber (peeled into ribbons with a peeler)

Fresh mint to serve

130g [Mudgeeraba Spices Punjab](#)  
[Mango & Date Chutney](#)

4 x Turkish bread rolls or roll of your choice.