

## CHICKEN & SWEET BACON BURGER

### Ingredients:

- 4 Sesame Seed Buns
- 4 Chicken Breast
- 1 tsp Salt
- 1 tsp Pepper
- 1 tsp Paprika
- Bacon Pieces
- 2 tsp Brown Sugar
- 1 tsp Honey
- 4 Lettuce leaves
- 1 lrg Tomato, sliced
- 1 lrg Onion, sliced
- Fresh Coriander

### Chili Herb Pesto:

- Handful of finely chopped Coriander
- Handful of finely chopped Parsley
- 1 tbsp Mayonnaise
- 2 finely chopped Chilies
- Pinch of Salt & Pepper

### Method:

Start by frying the bacon bits in brown sugar and honey until cooked and caramelized then set aside. Season the chicken breast with salt, pepper and paprika and fry in oil for about 5 mins on each side until golden brown, set aside. For the pesto, mix all the ingredients together and set aside.

Start assembling your burger in the following order, lettuce, chicken breast, bacon, tomato, onion, pesto, and finally fresh coriander.

Eat & Enjoy!

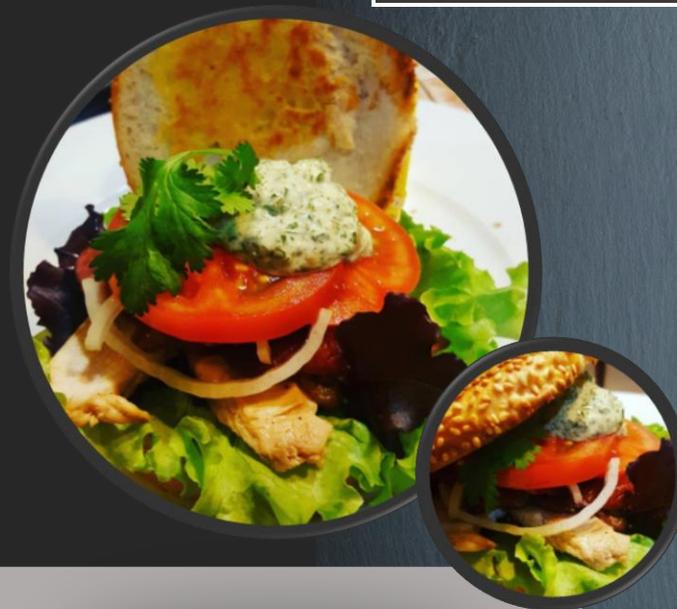
\*Makes 4



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COOKING WITH KACEY



### Tips & Tricks:

- Toast your buns on a flat toaster or in a pan with a touch of margarine or butter.
- If you prefer bacon rashers and not bits that will work too.
- If you don't have honey, brown sugar will work just fine.



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