

GRILLED CHICKEN TIKKA BURGER AND MEL-LICIOUS GREEN TEA



**Suitable for
Saturday
lunch vibes.**

This recipe was created by My Kitchen Rules South Africa - Shaeem and Mas-uds's challenge winning burger and power drink. Chicken Tikka for the win.

**Like what you see?
Join our community for more!**

Send us some pics and tag us
@megamaster_sa
#togethermadebetter



Prep time: 15 minutes
Cook time: 30 minutes
Total time: 45 minutes
Serves 4 people

INGREDIENTS

For the burger

- 150 g dry tikka spice
- 2 l cooking oil
- 2 garlic bulbs
- 750 ml mayonnaise
- 500 ml sriracha sauce
- 2 punnets coriander
- 150 g egg yellow powder
- 300 g tomato paste
- 3 onions, large
- 50 g green chillies
- 2 l water
- 45 medium chicken fillets
- 6 large tomatoes
- 4 limes, juiced
- 5 red onions
- 2 heads frilly lettuce
- 4 large carrots
- 2 cucumbers

For the drink

- 3 cups spanspek (cantaloupe)
- 54 cherries, pitted
- 18 limes
- 6 l unsweetened green tea
- 500 ml honey

INSTRUCTIONS:

Burger Sauce

1. Heat oil on high heat.
2. Fry 100g tikka spice, onions, and tomato paste.
3. Add mayo and stir till fully incorporated.
4. Add green chillies, garlic, and egg yellow powder. Stir well so that the oil does not separate from the mixture.
5. Add water and cook on low heat.
6. Add chopped coriander and fresh garlic.
7. Blitz till smooth and remove from heat and allow to cool down.

Burger

1. Butterfly chicken fillet.
2. Season with the remaining tikka spice and lime juice and grill on high heat.
3. Baste the fillet on the grill.
4. Grill until the basting sauce thickens.

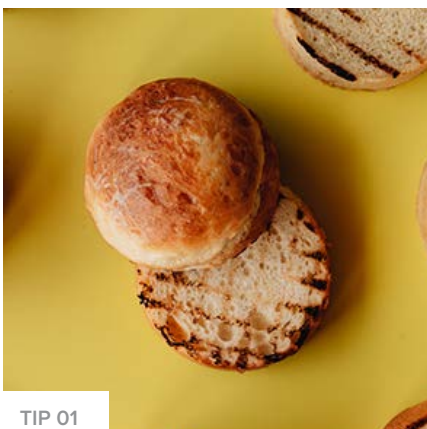
To assemble

1. Place the chicken fillet on the bun. If needed, add extra basting.
2. Top with sliced tomato, red onion, cucumber, and lettuce.

Drink

1. Juice the limes and measure out the cherries, honey, and watermelon into a blender or food processor. Add extra honey.
2. Blend on high speed for 1 minute.

MEGAMASTER RECIPE TIPS



TIP 01

For an extra crunch toast your buns on the fire or patio gas braai.



TIP 02

Change it up and add your favourite cheese.



TIP 03

Try our Flipped Healthy Potato Bake as a side dish.