

Asian Style Chicken Patties

You can serve these with an Asian slaw or serve them as a burger with the slaw and sweet chilli sauce.

Ingredients:

- 4 spring onions, roughly chopped
- 3 cloves garlic, crushed
- 1 thumb-sized piece fresh ginger
- 500 grams chicken mince
- ½ small bunch coriander, chopped
- 2 to 3 tablespoons fish sauce
- 3 tablespoons sunflower oil for frying the patties
- Sweet chilli sauce for serving

Method:

1. In a food processor pulse the garlic, ginger and spring onions until finely chopped.
2. Add the chicken, coriander and fish sauce and pulse again until well combined.
3. Use wet hands to shape the mixture into about 12 patties.
4. Heat the oil in a large pan and fry the patties for about 4 minutes on each side until cooked through.
5. Remove from the pan and serve with sweet chilli sauce.