



DropChef Pulled Chicken Burgers with Elotes



These Mexican-inspired chicken burgers are a real crowd-pleaser! We hope you will love this cheat's method to make quick, pulled chicken! Sizzling the chicken in the honey and tomato puree allows the sugars to caramelize, creating a gorgeous, sticky sauce! Elotes are a Mexican street food - cooked corn on the cob with sriracha and cheese!

Nutritional Info

Calories: 671 kcal
Carbohydrates: 79g
Protein: 55g
Fat: 19g

Ingredients

- Chicken Fillet
- Burger buns
- Tomato puree
- Honey
- Feta
- Corn on the cob

- Sriracha
- Creme fraiche
- Fresh coriander
- Little gem lettuce
- Spice Mix
 - cumin
 - paprika

Your Pantry

- Olive Oil

Allergens

Wheat (Burger Bun)
Milk (Cheese, Creme Fraiche)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Prepare the vegetables

Finely chop the fresh coriander. Pull the leaves from the little gem lettuce.

2) Cook the chicken

Place a large frying pan on high heat with a drizzle of oil. Add the chicken breasts and season with salt and pepper. Saute on each side until sealed (approx 2-3 minutes on each side). Stand back and carefully pour over 200ml of hot water - cover immediately with a lid or tin foil. Bring to a simmer and cook for 10 minutes, or until the chicken is cooked through.

3) Shred and flavour the chicken

Once the chicken is cooked, drain off the liquid into a cup and set aside. Transfer the chicken to a plate or board and use two forks to shred and pull apart the chicken.

Add a drizzle of oil back into the pan and place on medium heat. Add the shredded chicken and saute for 1-2 minutes, then add the spice mix, tomato puree and honey and cook for 30 seconds. Add 1-2 tablespoons of the liquid from the chicken per person and cook for a further 2-3 minutes until caramelised. Season with salt and pepper to taste. Switch off the heat and cover.

4) Make the Elotes

Place a saucepan of boiling water on the heat. Add the corn on the cob and cook for 5-7 minutes. Once done, serve the cobs on plates and brush some of the sriracha over them (reserve half for the burger). Crumble the feta cheese and chopped coriander over them.

5) Toast the buns and serve

Toast the buns. Spread some of the creme fraiche and the remaining sriracha sauce on one side. Lay the shredded chicken over and top with a leaf of the little gem lettuce and the top of the bun. Plate the burger alongside the Elotes.



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