

Bakers Maison Australia – Honey-glazed Chicken Burgers

Everyday

Serves 4

Ingredients:

- ¼ cup honey
- 2 tbsp soy sauce
- 1 tbsp olive oil
- 1 clove garlic, minced
- 2 boneless, skinless chicken breasts
- Black pepper
- 4 x 80g Bakers Maison Australia Milk Buns
- 1½ cups iceberg lettuce, chopped
- 1 large tomato, sliced
- ¼ red onion, sliced



Method:

1. Preheat your grill to medium-high heat
2. Combine the honey, soy sauce, olive oil and minced garlic in a small bowl and whisk to combine
3. Season the chicken breasts with black pepper
4. Brush the chicken breasts with the honey glaze
5. Place the chicken breasts on the grill and cook for 6-7 minutes on each side, or until they are cooked through
6. During the last minute of cooking, brush each chicken breast with more honey glaze
7. Toast the burger buns on the grill
8. Assemble the burgers by placing each chicken breast on a toasted bun, topped with lettuce, tomato and onion.
9. Serve