

Thai Turkey Burgers with Coconut Rice.



Servings: 3 portions

Ingredients

- Turkey Mince x 750g
 - Garlic x 4 Cloves
- Ginger x A Thumb Size
 - Chilli x 1
- Coriander x 2 Handful
 - Lime x 2
- Basmati Rice x 250g
 - Brown Onion x 1
- Coconut Milk x 1 Tin
 - Peas x 2 Handful
 - Spring Onion x 3

Method

For the Burgers:

- Blitz together the chilli, ginger, garlic. 1 handful of coriander and the zest and juice of 1 lime to make a paste.
- In a large bowl mix the paste into the turkey mince until well combined.
- Form into patties, you should get 9 little balls just larger than a ping pong ball, then flatten them out.
- Pan fry the patties on each side for colour then pop them in the oven @180c for 10 minutes.

For the rice:

- Finely dice the onion and gently sweat off in the pot you intend to use for the rice.
- Once the onion is soft, add the rice and coconut milk. Fill the empty tin up half way with water and add this to the rice along with the zest and juice of 1 lime.
- Put a lid on the pot, bring to the boil and then reduce to a simmer until the rice is cooked and most of the coconut milk has been absorbed (roughly 10-12 minutes).
- Stir in the peas, a handful or chopped coriander and sliced spring onion.
- Serve with a drizzle of sweet chilli over the top.