



Chipotle Chicken Burgers

5-Spice Fried Onion Rings & Garlic Cilantro Aioli

INGREDIENTS:

- 2 lbs ground chicken
- 1/2 cup red or orange sweet bell pepper, minced
- 1/4 cup fresh cilantro, chopped
- 1 green onion, finely chopped
- 1 small jalapeno, minced
- 1 teaspoon crushed garlic
- 2 teaspoons kosher salt
- 1 tablespoon ground chipotle pepper
- 1 teaspoon ground cumin

5-Spice Fried Onion Rings

- 1 tablespoon Granulated Garlic
- 1 tablespoon Onion Powder
- 1 tablespoon Paprika
- 1 tsp Cayenne Pepper
- 1 tablespoon Dry Oregano
- 1 1/2 cups All-Purpose Flour
- 2 yellow Onions, Sliced Thin
- 1/2 cup Buttermilk

Garlic Cilantro Aioli

- 1/3 cup Fresh Cilantro, chopped
- 1 ea Lime, Lime Juice, Save Zest
- 3 drops of Hot Sauce (your Choice)
- 1 teaspoon Cumin
- 2 Garlic Cloves
- 8 egg yolks
- 2 cups Extra-Virgin Olive Oil
- 1/4 Ice Water

DIRECTIONS:

1. Combine all ingredients well and form into 8oz patties. In a medium-hot saute pan add enough olive oil to coat the bottom of the pan. Cook burger on both sides for about 4 minutes per side. Cook until juices run clear.
2. Serve on a bun of choice and serve with sliced avocados to garnish.

5-Spice Fried Onion Rings

1. Soak onions in buttermilk for 10 minutes.
2. Combine all dry ingredients in a bowl. Mix well.
3. Drain onion rings from buttermilk. Toss evenly in flour mix until well combined.
4. Deep Fry in canola oil at 375F degrees until lightly gold in color.
5. Season with a pinch of sea salt and serve with garlic cilantro aioli.

Garlic Cilantro Aioli

1. Combine all ingredients (except olive oil and water) in a blender.
2. Blend for 30 seconds. While the blender is on medium slowly pour the olive oil into the top of the blender. Use water to assist in aioli coming together. Use only as necessary.
3. Season to taste with salt and pepper.

COOKING
SKILLS
ACADEMY