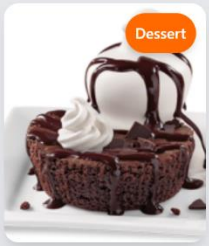
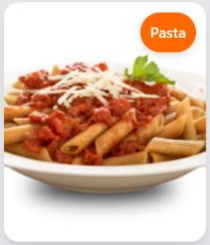
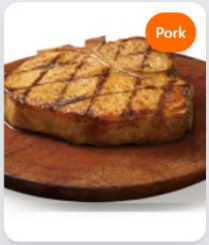
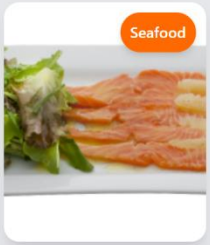
MEAL FINDER

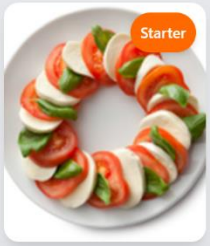
Categories











MEAL FINDER

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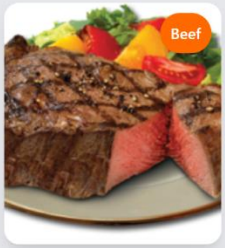
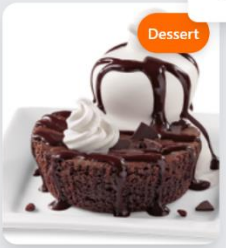
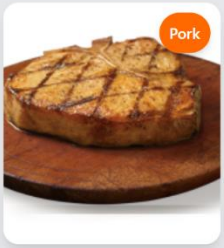
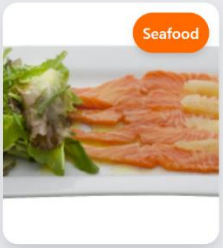
- Beef
- Chicken
- Dessert
- Lamb
- Miscellaneous
- Pasta
- Pork
- Seafood
- Side
- Starter
- Vegan
- Vegetarian
- Breakfast
- Goat

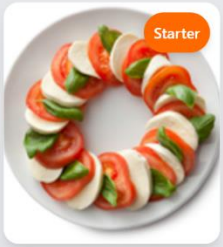
Categories

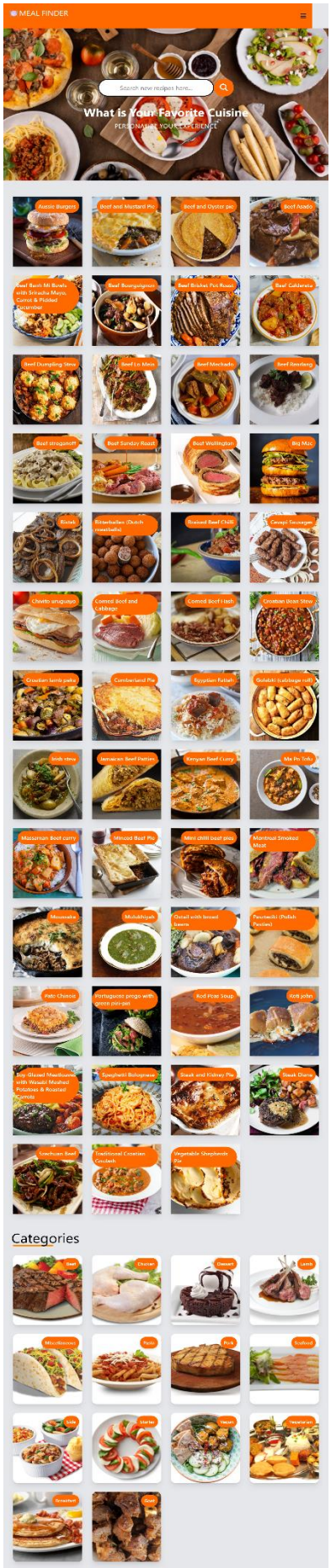











MEAL FINDER
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What is Your Favorite Cuisine
PERSONALIZE YOUR EXPERIENCE
Aussie Burgers
Beef and Mustard Pie
Beef and Oyster pie
Beef Asado
Beef Bash Mi Bowls with Sriracha Mayo, Carrot & Pickled Cucumber
Beef Bourguignon
Beef Brisket Pot Roast
Beef Cafeteria
Beef Dumpling Stew
Beef Lo Mein
Beef Machado
Beef Rendang
Beef stroganoff
Beef Sunday Roast
Beef Wellington
Big Mac
Bistek
Bitterballen (Dutch meatballs)
Braised Beef Chilli
Cevapi Sausages
Chivito uruguayo
Corned Beef and Cabbage
Corned Beef Hash
Croatian Bean Stew
Croatian lamb paska
Cumberland Pie
Egyptian Fatteh
Golubki (cabbage roll)
Irish stew
Jamaican Beef Patties
Kenyan Beef Curry
Me Po Tofu
Massaman Beef curry
Minced Beef Pie
Mini chilli beef pies
Montreal Smoked Meat
Mooncake
Mulukhiyah
Oxtail with brown beans
Pierogi (Polish Pasties)
Poke Chaofa
Portuguese prego with green pepper
Red Peas Soup
Roti John
Soy Glazed Meatballs with Wasabi Mashed Potatoes & Roasted Carrots
Spaghetti Bolognese
Steak and Kidney Pie
Steak Diane
Szechuan Beef
Traditional Croatian Cevapi
Vegetable Shepherds Pie
Categories
Beef
Chicken
Dessert
Lamb
Miscellaneous
Pasta
Pork
Seafood
Side
Starter
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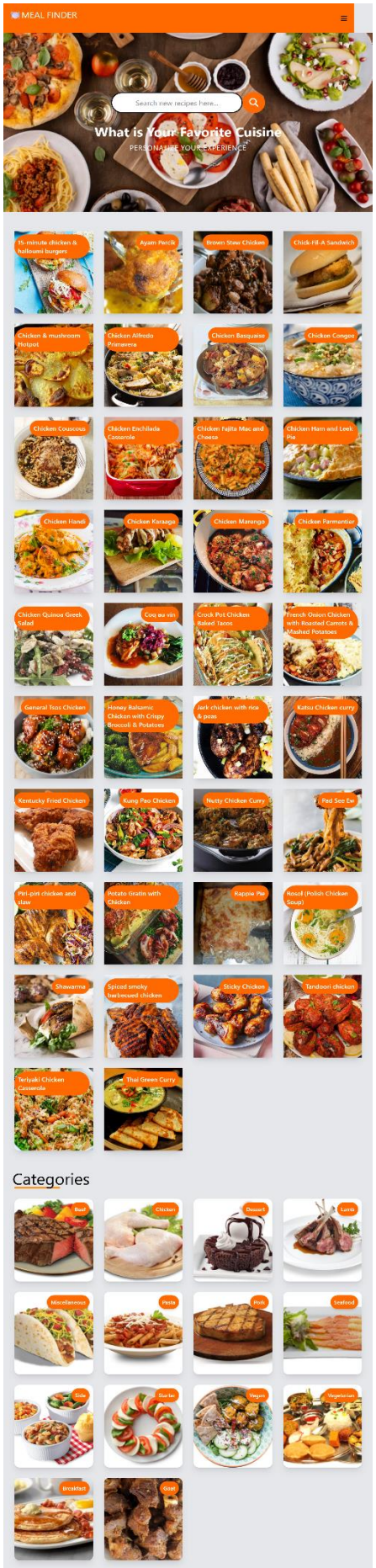
Breakfast
Goat


MEAL FINDER
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What is Your Favorite Cuisine
PERSONALIZE YOUR EXPERIENCE
15-minute chicken & halloumi burgers
Ayam Percik
Brown Stew Chicken
Chick-Fil-A Sandwich
Chicken & mushroom Hotpot
Chicken Alfredo Primavera
Chicken Basquaise
Chicken Congee
Chicken Couscous
Chicken Enchilada Casserole
Chicken Fajita Mac and Cheese
Chicken Ham and Leek Pie
Chicken Handi
Chicken Karaage
Chicken Marengo
Chicken Parmentier
Chicken Quinoa Greek Salad
Coq au vin
Crock Pot Chicken Baked Tacos
French Onion Chicken with Roasted Carrots & Mashed Potatoes
General Tsos Chicken
Honey Balsamic Chicken with Crispy Broccoli & Potatoes
Jerk chicken with rice & peas
Katsu Chicken curry
Kentucky Fried Chicken
Kung Pao Chicken
Nutty Chicken Curry
Pad See Ew
Peri-peri chicken and rice
Potato Gratin with Chicken
Rappie Pie
Rosol (Polish Chicken Soup)
Shawarma
Spiced smoky barbecued chicken
Sticky Chicken
Tandoori chicken
Teriyaki Chicken Casserole
Thai Green Curry
Categories
Beef
Chicken
Dessert
Lamb
Miscellaneous
Pasta
Pork
Seafood
Side
Starter
Vegan
Vegetarian
Breakfast
Goat

MEAL FINDER

← Back to Categories

15-minute chicken & halloumi burgers

Category: Chicken
Area: American

Ingredients:

- Chicken Breasts
- Oil
- Hotsauce
- Lemon Juice
- Buns
- Cheese
- Cabbage
- Mayonnaise
- Sour Cream
- Lettuce
- Red Pepper

Measures:

- 2
- 1 tbsp
- 4 tbsp
- ½
- 2
- 250g
- ¼
- 2 tbsp
- 4 tbsp
- 4 leaves
- 2

Instructions:

STEP 1 Put the chicken breasts between two pieces of baking parchment and use a rolling pin to gently bash them until they are approximately 1cm thick. Cut each chicken breast into two even pieces. STEP 2 If you're using a frying pan, heat two frying pans over medium-high heat, with one of them containing oil. Fry the chicken in the oiled pan for 3-4 mins on each side until they are cooked through. Season the chicken, reduce the heat, drizzle in the chilli sauce and half of the lemon juice, and cook for an additional 1-2 mins until the sauce is reduced. Remove the chicken from the heat. STEP 3 If you're using an air-fryer, preheat it to 180C for 4 mins. Add the chicken to the air-fryer and cook for 12 mins. Drizzle over the chilli sauce and half the lemon juice and cook for an additional 1-2 mins until the chicken is cooked through and the sauce is reduced. Remove the chicken and keep it warm. STEP 4 While the chicken is cooking, toast the buns in the dry frying pan for 30 seconds. Transfer them to a plate. If you're using an air fryer, put the buns in the air fryer for 1-2 mins until they are warm. Increase the air fryer temperature to 200C. Add the halloumi to the air fryer basket and cook for 10 mins, turning halfway through, until it's golden. Toss the cabbage with the mayo and the remaining lemon juice. STEP 5 Spoon the hummus (or dip of your choice) into the toasted buns, then top with the rocket, chilli chicken, halloumi, and peppers. Drizzle with a little more chilli sauce, spoon over the cabbage, season with black pepper, and top with the bun lids. Serve with any extra cabbage on the side or a green salad.

Categories

MEAL FINDER

Vegetarian

Vegetarianism is the practice of abstaining from the consumption of meat (red meat, poultry, seafood, and the flesh of any other animal), and may also include abstention from by-products of animal slaughter. Vegetarianism may be adopted for various reasons. Many people object to eating meat out of respect for sentient life. Such ethical motivations have been codified under various religious beliefs, as well as animal rights advocacy. Other motivations for vegetarianism are health-related, political, environmental, cultural, aesthetic, economic, or personal preference. There are variations of the diet as well: an ovo-lacto vegetarian diet includes both eggs and dairy products, an ovo-vegetarian diet includes eggs but not dairy products, and a lacto-vegetarian diet includes dairy products but not eggs. A vegan diet excludes all animal products, including eggs and dairy. Some vegans also avoid other animal products such as beeswax, leather or silk clothing, and goose-fat shoe polish.

MEALS

Baingan Bharta

Beetroot Soup (Borscht)

Cabbage Soup (Shchi)

Chickpea Fajitas

Crispy Eggplant

Dal fry

Egg Drop Soup

Eggplant Adobo

Flamicho

Ful Medames

Gigantes Plaki

Grilled eggplant with coconut milk

Kafteji

Kidney Bean Curry

Koshari

Leblebi Soup

Matar Paneer

Moroccan Carrot Soup

Mushroom & Chestnut Rotolo

Potato Salad (Olivier Salad)

Provençal Omelette Cake

Ratatouille

Ribollita

Roasted Eggplant With Tahini, Pine Nuts, and Lentils

Shakshuka

Smoky Lentil Chili with Squash

Spanish Tortilla

Spicy Arrabiata Penne

Spicy North African Potato Salad

Spinach & Ricotta Cannelloni

Squash linguine

Stovetop Eggplant With Harissa, Chickpeas, and Cumin Yogurt

Stuffed Bell Peppers with Quinoa and Black Beans

Summer Pistou

Tahini Lentils

Tamiya

Tortang Talong

Vegetarian Casserole

Vegetarian Chilli

Yaki Udon

Git Hub ID: https://github.com/Abhi290703/Project.git