

oh naturel![®] chick'n burger with spicy tropical salsa

Prep Time: 5 min | Total Time: 35 min | Skill Level: Easy | Servings: 5

INGREDIENTS

- 1 440g package of *oh naturel!*[®] Meatless Breaded Chick'n Burgers
- 1 ½ cup fresh pineapple, small dice
- ½ small red pepper, finely diced
- 2 tbsp red onion, finely diced
- 1 tbsp jalapeno or hot green pepper, seeded and minced
- Juice fresh lime
- 1 ½ tbsp honey
- 1 tbsp olive oil
- Salt and pepper
- ¾ cup vegan or regular mayonnaise
- 1 to 2 tbsp hot sauce (Tip: Try it with scotch bonnet hot sauce for its unique smoky notes)

DIRECTIONS

Preheat oven to 400 degrees.

Line a baking sheet with parchment paper. Cook burgers per package directions.

In a small bowl, mix together mayonnaise and hot sauce, and set aside.

In a large bowl, add pineapple, red pepper, onion and hot pepper.

In a separate small bowl, whisk together lime juice, honey, olive oil and season with salt and pepper. Pour over pineapple salsa and toss well to coat.

Assemble burgers by spreading mayonnaise mixture onto the base of each bun.

Top each bun with a burger followed by pineapple salsa. Top with the remaining bun.

Serve immediately. Toast buns if desired.

Tip: Serve with plantain chips and any leftover mayonnaise spread to dip.

By *Oh Naturel!*[®]

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