Thai Chicken Burger

Ingredients:
(Yields: Serves 4)

- 1 14-ounce can coconut milk
- 1 lime, zest grated
- 1 tablespoon fresh lime juice
- 1 teaspoon Thai red curry paste
- 2 pounds raw chicken thigh meat
- 1/2 cup fresh basil leaves
- 1/2 cup panko bread crumbs
- 2 teaspoons kosher salt
- 6 hamburger buns, split

Pesto
- **½ cup peanuts roasted &salted**
- ½ cup fresh basil
- ¼ cup cilantro leaves
- 1.tablespoons coconut, unsweetened and shredded
- 2.tablespoons peanut oil
- ¼ teaspoon kosher salt

Directions:

To Make Burgers:
In a small saucepan, bring the coconut milk, lime zest and lime juice to a low boil and cook until reduced by 1/3, stirring occasionally. Whisk in the curry paste and set aside to cool.

Place the basil and panko crumbs in the bowl of a food processor with a metal chopping blade and process until the basil is chopped fine. Add the cooled coconut milk, chicken meat and salt to the food processor and process until the meat is ground and all ingredients are well mixed. Do not overmix.

Form the meat mixture into 6 patties and chill in the refrigerator for at least 30 minutes.

Heat a large sauté pan or griddle. Add enough olive oil to lightly cover the surface and place the burgers in the pan. Cook for 4-5 minutes until a nice brown crust has formed, then flip and cook on the second side until juices run clear from the patties and chicken meat is completely cooked.

To Make Pesto:
Combine the peanuts, basil, cilantro, coconut, peanut oil and sea salt in the bowl of a small food processor. Process until mixture forms a coarse paste.

Assemble Burgers
Place the chicken burger on the bottom half of the bun. Spread a dollop of the pesto on top of the burger. Add romaine lettuce and slice of tomato on top, followed by the top half of the burger bun.