



Recipes by Hubert Keller

Hawaiian Chicken Burger with Pineapple-Macadamia Nut Relish

Ingredients:

(Yields: 4 servings)

- 2 lbs. skinless, boneless chicken breasts
- 3 tablespoons unsweetened coconut milk
- 2 tablespoons cilantro, chopped
- 1 tablespoon ginger root, peeled
- 1 garlic clove
- 1 lime, juiced
- 1 tablespoon olive oil
- 4 large slices of tomato
- Sesame buns, split
- Green salad leaves
- Salt and pepper
- 3-4 tablespoons toasted coconut for garnish

Pineapple-Macadamia Nut Relish

- 1 cup pineapple, diced into ¼" cubes
- ½ cup mango, diced into ¼" cubes
- 2 tablespoons water chestnuts, diced into ¼" cubes
- 2 tablespoons toasted macadamia nuts, chopped
- 1 tablespoon chopped parsley
- ¼ cup olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper

Directions:

To make the relish:

In a bowl, gently mix the pineapple, mango, water chestnuts, macadamia nuts, parsley, olive oil and vinegar. Season with salt. Refrigerate until needed. Serve chilled.

To make the chicken burgers:

Heat a grill pan or large skillet over high heat.

Place the chicken in a food processor and pulse until coarsely chopped. In a large bowl, mix together the chicken, coconut milk, cilantro, ginger, garlic and lime juice. Season with salt and pepper. Chill for ½ to one hour, to allow the flavors to blend.

Divide the chicken mixture into four evenly sized burgers and drizzle with olive oil. Place the burgers on the grill and cook for four to five minutes on each side, until golden and cooked.

Toast the burger buns. To assemble each burger, place salad leaves on the bottom half of each bun, followed by one slice of tomato and a chicken burger. Top with the pineapple-macadamia nut relish and sprinkle with a few cilantro leaves. (As an option, top with toasted coconut flakes.) Add the top half of the bun and serve.