

Less than 30 minutes

Serves 6-8

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Ingredients:

- 18 sesame seed cocktail burger buns
- 1 cup (125g) grated gouda or cheddar
- 1 rotisserie chicken, shredded
- Crushed peanuts, for serving

For the pickle:

- 1-2 Granny Smith apples, cut into matchsticks
- 3 Tbsp (45ml) apple cider vinegar
- 1 tsp (5ml) mustard or sesame seeds
- Salt and milled pepper

For the Asian slaw:

- 1 Tbsp (15ml) sriracha/ hot sauce
- ½ cup (125ml) mayonnaise
- 1 tsp (5ml) each apple cider vinegar (or rice vinegar), smoked paprika and chilli flakes
- 2 tsp (10ml) each PnP crushed garlic and ginger and honey (or brown sugar)
- 1 Tbsp (15ml) soy sauce
- ½ packet (150g) red and white cabbage, sliced
- 2 carrots, peeled and julienned
- 1 spring onion, sliced
- Handful fresh chopped coriander
- Salt and milled pepper

Method:

1. Preheat oven to 180°C.

2. Slice buns in half and place bottoms on a baking tray.
3. Sprinkle with cheese, making sure all bread is covered.
4. Bake for about 10 minutes until cheese is melted and bubbly.
5. Combine the pickle ingredients, season and allow to sit for 10-15 minutes.
6. Mix the slaw spices and sauces together.
7. Toss through cabbage, carrot and spring onion.
8. Top cheesy buns with shredded chicken, slaw and pickled apple.
9. Sprinkle with crushed peanuts, top with the other bun halves, and serve.

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