



Keep remaining sauce in glass bottles. The sauce keeps well in the fridge for a week.



MAK NYONYA Instant Rendang Sauce

## PROSPERITY-FILLED CHICKEN BURGER

🕒 Prep time: 30 minutes

🕒 Cooking time: 20 minutes

👤 Serves: 5-6

### INGREDIENTS

- 1 packet 200g MAK NYONYA Instant Rendang Sauce, keep aside 4 tbsp. for the patties
- 4 tbsp thick coconut milk
- 3 tbsp sugar
- 1 tbsp shredded lime leaves (daun limau purut)

### BURGER PATTIES INGREDIENTS:

- 500g lean mince beef
- 6 tbsp bread crumbs
- 1 tsp black pepper
- 6 tbsp MAK NYONYA Instant Rendang Sauce
- Pinch of salt

### CABBAGE RELISH INGREDIENTS:

- 1 cup shredded cabbage
- ¼ cup shredded onion
- ¼ cup shredded carrots
- 2 tbsp mayonnaise
- 1 tsp condensed milk
- 1 tbsp lime juice

- 4 burger buns, cut it horizontally, butter cut side and toasted lightly.
- 4 salad leaves

**1** In a bowl, mix cabbage, onion, carrots, mayonnaise, condensed milk and lime juice together. Leave to chill in the refrigerator.

**2** Combine minced beef with 6 tbsp. MAK NYONYA Instant Rendang Sauce, bread crumbs, salt and pepper. Mix well.

**3** Shape burger patties. Leave to chill in the refrigerator for an hour.

**4** Lightly grease a nonstick pan with oil. Pan-fry burger for 3 minutes on each side over medium heat or until browned and cooked.

**5** Stir-fry remaining MAK NYONYA Instant Rendang Sauce until fragrant. Add 4 tbsp. coconut milk, sugar and kaffir lime leaves.

### 6 To assemble burger:

Place a piece of lettuce on bread, drizzle sauce over and top with a patty and cabbage relish.

**7** Cover with bread top and serve.