

Coconut Curry Chicken Burgers with Spicy Mayo: Tropical & Bold Flavor

Coconut Curry Chicken Burgers with Spicy Mayo: A Tropical Twist on a Classic!



TIME
15 min

TEMP
165°F

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

500g (about 1.1 lbs) ground chicken
 2 tbsp coconut milk (full-fat or light)
 1 tbsp red or yellow curry paste (adjust to your spice preference)
 1 garlic clove, grated (or finely minced)
 1 tsp fresh ginger, grated
 1 tbsp fresh cilantro, chopped
 1 tbsp breadcrumbs (or Panko breadcrumbs)
 Salt & black pepper, to taste
 Oil for cooking (e.g., olive oil or vegetable oil)
 4 tbsp mayonnaise
 1-2 tsp sriracha or other hot sauce (adjust to your preferred spice level)
 1 tsp fresh lime juice
 (Optional) a little honey (about 1/2 tsp) to sweeten
 4 brioche burger buns
 Crisp lettuce leaves (such as green leaf or butter lettuce)
 Sliced cucumber or fresh mango slices
 Thinly sliced red onion
 Fresh herbs for garnish (mint, cilantro, Thai basil - optional)

DIRECTIONS

1. Prepare the Chicken Patties: In a large mixing bowl, combine the 500g ground chicken, 2 tablespoons coconut milk, 1 tablespoon curry paste, 1 grated garlic clove, 1 teaspoon grated ginger, 1 tablespoon chopped fresh cilantro, 1 tablespoon breadcrumbs, and a generous pinch of salt and black pepper. Mix everything thoroughly but gently, ensuring all ingredients are evenly distributed. Avoid overmixing, which can make the patties tough. Divide the mixture into 4 equal portions and form them into 4-inch wide patties, about 3/4 inch thick. Cover the formed patties and let them rest in the refrigerator for 10-15 minutes to firm up. This helps them hold their shape during cooking.
2. Cook the Patties: Heat a drizzle of oil (about 1-2 tablespoons) in a large non-stick skillet or cast-iron pan over medium-high heat. Once hot, carefully place the chicken patties in the pan (working in batches if necessary to avoid overcrowding). Cook the patties for approximately 4-5 minutes per side, or until they are beautifully golden brown on the outside and cooked through to an internal temperature of 165°F (74°C). (Optional: Cooking on the Grill or Plancha) If grilling, preheat your grill to medium-high. Lightly oil the grates. Grill the patties for 4-5 minutes per side, until cooked through.
3. Prepare the Spicy Mayo: While the chicken patties are cooking, prepare the vibrant spicy mayo. In a small bowl, combine the 4 tablespoons mayonnaise with 1-2 teaspoons sriracha (or your preferred hot sauce), and 1 teaspoon fresh lime juice. If desired, add a little honey (about 1/2 teaspoon) to balance the

flavors. Stir until well combined and creamy. Taste and adjust the level of spiciness according to your preference.

4. 4. Assemble the Burgers: Lightly toast the brioche burger buns in a dry skillet, toaster, or on the grill for about 1 minute per side until lightly golden. Spread a generous amount of the prepared spicy mayo on both the top and bottom halves of each toasted burger bun. Begin assembling your burgers: Place a crisp lettuce leaf on the bottom bun. Top with a cooked chicken patty. Layer with a few slices of cool cucumber or sweet mango (or both!). Add some thinly sliced red onion. Finish with a few fresh herbs like mint, cilantro, or Thai basil if desired. Place the top bun on, and if needed, pierce with a toothpick to secure.
5. 5. Serve and Enjoy! Serve your mouthwatering Coconut Curry Chicken Burgers immediately.

SWAPS & NOTES

Ground Chicken: You can use ground turkey as a substitute for ground chicken.

Ensure it's not too lean, or add a bit more coconut milk to keep the patties moist.

Curry Paste: Red curry paste will provide more heat and a bolder flavor, while yellow curry paste is milder and slightly sweeter.

Choose according to your preference.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/coconut-curry-chicken-burgers-with-spicy-mayo-tropical-bold-flavor/>