**Bombay Sliders**

250g chicken mince
1 Tbsp. chopped coriander leaves, plus extra leaves to serve
2 spring onions, finely chopped
½ teaspoon ground cumin
½ small red chilli, seeds removed, chopped
1 tsp piece ginger, grated
110g whole-egg mayonnaise
1 Tablespoons mild curry powder
½ Tablespoon tomato sauce (ketchup)
½ Tablespoon thick Greek-style yoghurt
½ teaspoon garlic
2 tablespoons olive oil
6 small brioche or mini burger buns, split, toasted
Baby spinach, to serve

**METHOD**

* **Step 1**

Place the chicken mince, coriander, spring onion, cumin, chilli, ginger, 35g mayonnaise and 3/4 tablespoon curry powder in a bowl. Mix well to combine and season, then shape into 6 small patties. Chill for 30 minutes to firm up.

* **Step 2**

Place the tomato sauce, yoghurt, garlic and remaining curry powder and 75g mayonnaise in a bowl. Season, then stir to combine. Set aside.

* **Step 3**

Heat the oil in a large frypan over medium-high heat. In batches, cook patties for 2-3 minutes each side or until golden and cooked through.

* **Step 4**

To serve, toast buns and spread the base of each bun curry mayonnaise, top with the chicken patties, extra coriander and baby spinach leaves, if desired. Sandwich with the bun tops and secure with toothpicks or small skewers.