

FOR the  
Little ONESCORNFLAKE CHICKEN  
PATTIES & BREAD

# CRUNCHY CHICKEN BURGERS

Large crunchy cornflake chicken patties served in fresh burger buns with shredded baby cos, cucumber ribbons and a classic burger sauce.



30 Minutes



4 Servings



Chicken

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## FROM YOUR BOX

CHICKEN MINCE	600g
SHALLOT	1
BABY COS LETTUCE	1
LEBANESE CUCUMBERS	2
BURGER BUNS	4-pack
CORNFLAKES (GF)	80g
BURGER SAUCE	1 sachet

## FROM YOUR PANTRY

oil & butter for cooking, salt, pepper, smoked paprika

## COOKING TOOLS

large frypan

Serve a side of potato or sweet potato wedges, rounds or chips!

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - burger buns are replaced with GF burger buns.



### 1. Make the chicken mixture

Combine chicken mince with finely chopped shallot, **1 tsp smoked paprika, salt and pepper**. Set aside in the fridge while you prepare the other ingredients.

**tip** You can use a dried herb instead of smoked paprika if preferred!



### 4. CRUMB the Patties

Crush cornflakes to make a crumb. Spread on a plate. Dollop a heaped 1/2 cup of chicken mixture into crumb. Carefully turn over to coat.

**tip** The texture of the chicken mix is 'loose' so take extra care when crumbing. You can add 40g panko crumbs to make it easier to handle.



### 2. PREPARE the fillINGS

Thinly shred lettuce leaves and ribbon cucumbers. Transfer burger sauce to a small bowl.

**tip** You can tear the lettuce leaves into larger pieces if easier! Feel free to add other fillings of your choice!



### 5. COOK the chicken

Reheat your large frypan with **oil/butter** over medium-high heat. Add cornflake chicken patties and cook for 4-5 minutes on each side or until golden and cooked through.

**tip** We used a combination of oil and butter for cooking. Ensure it covers the whole base of the frypan.



### 3. toast the BUNS

Cut the buns in half. Warm in a large dry frypan for 1-2 minutes (see notes). Set aside and reserve pan for step 5.

**tip** You can add 1-2 tbsp butter to frypan when warming the burger buns for extra crust. Toast until golden, cut side down.



### 6. finish AND SERVE

Drain patties on paper towel if needed.

Assemble burgers at the table with cornflake chicken patties, shredded lettuce, cucumber ribbons and burger sauce.