





## Crispy Katsu Chicken Burgers

### with Potato Chips

Toasted burger buns from Abhi's bakery with crunchy chicken schnitzels, shredded lettuce, pickled carrot and curry mayonnaise, all served with crispy oven-baked potato chips.





4 servings



# Switch the flavours!

You can make a ranch–style chicken burger by switching the curry powder to dried dill. Chop some gherkins or capers and stir through the aioli if you have some.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

#### **FROM YOUR BOX**

MEDIUM POTATOES	800g
CARROT	1
CHICKEN SCHNITZELS	600g
PANKO CRUMBS	1 packet (80g)
TOMATOES	2
BABY COS LETTUCE	1
AIOLI	100g
BURGER BUNS	4-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, sugar (of choice), apple cider vinegar, curry powder

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

If you don't have apple cider vinegar, you can use white or red wine vinegar instead.

No gluten option - hamburger buns are replaced with GF buns. Panko crumbs are replaced with GF cornflakes. Crush the cornflakes to resemble a crumb. Prepare the chicken as per step 3.





#### 1. ROAST THE POTATO CHIPS

Set oven to 220°C.

Slice potatoes into rounds. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 25 minutes until golden and crispy.



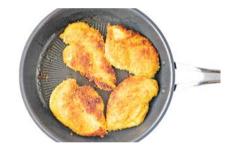
#### 2. PICKLE THE CARROT

Julienne or ribbon the carrot using a vegetable peeler. Add to a non-metallic bowl with 1 tbsp vinegar, 2 tsp sugar and 2 tsp salt (see notes). Toss to combine and set aside.



#### 3. CRUMB THE CHICKEN

Coat chicken with **2 tsp curry powder, oil,** salt and pepper. Spread panko crumbs on a plate. Press chicken into crumbs to coat on both sides.



#### 4. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil**. Add chicken and cook for 4-5 minutes each side or until cooked through.



#### **5. PREPARE THE COMPONENTS**

Slice tomatoes and shred lettuce. Combine aioli with **1-2 tsp curry powder**. Set aside.

Cut burger buns in half. Toast in oven for 2–3 minutes until warmed through.



#### 6. FINISH AND SERVE

Assemble burgers with curry mayo, chicken, pickled carrot and salad. Serve with potato chips.

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