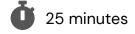




## Crispy Katsu Chicken Burgers

### 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.





2 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.

PROTEIN TOTAL FAT CARBOHYDRATES 114g

#### FROM YOUR BOX

MEDIUM POTATOES	3
CARROT	1
CHICKEN SCHNITZELS	300g
PANKO CRUMBS	1 packet (40g)
ТОМАТО	1
BABY COS LETTUCE	1
AIOLI	100g
BURGER BUNS	2-pack

#### FROM YOUR PANTRY

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

#### **KEY UTENSILS**

large frypan, oven tray

#### **NOTES**

We set the oven to 250°C for extra crispy chips. If yours doesn't reach that high, you can set it to 220°C and leave the potatoes in for longer to cook.

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



#### 1. ROAST THE POTATO CHIPS

Set oven to 250°C (see notes).

Slice potatoes into rounds. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 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. Toss to combine and set aside.



#### 3. PREPARE THE CHICKEN

Coat chicken with 1 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 tomato and shred lettuce. Combine aioli with **1-2 tsp curry powder**. Set aside.

Cut 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



