



FOR the  
Little ONES



Lettuce

CUCUMBER  
STICKS

CORNFLAKE 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

 2 Servings

 Chicken

**How did the cooking go?** Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

CHICKEN MINCE	300g
SHALLOT	1
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
BURGER BUNS	2-pack
CORNFLAKES (GF)	40g
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**, **1/2 tsp smoked paprika**, **salt and pepper**. Set aside in the fridge while you prepare the other ingredients.

**tip** If you receive a larger shallot, you can reserve half as filling!



### 4. CRUMB the Patties

Crush **cornflakes** to make a crumb. Spread on a plate. Dollop **chicken mixture** into **crumb**, making 2 patties. Carefully turn over to coat.

**tip** The texture of the chicken mix is 'loose' so take extra care when crumbing. You can add 20g panko crumbs to make it easier to handle.



### 2. PREPARE the fillINGS

Thinly shred **lettuce leaves** and ribbon **cucumber**. 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 tip). 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**.