



FOR the
Little ONES



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



4/6 Servings



Chicken

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	31g	33g	44g

FROM YOUR BOX

	4 PERSON	6 PERSON
CHICKEN MINCE	600g	600g + 300g
SHALLOT	1	2
BABY COS LETTUCE	1	2-pack
LEBANESE CUCUMBERS	2	3
BURGER SAUCE	1 sachet	2 sachets
BURGER BUNS	4	6
CORNFLAKES	80g	40g + 80g

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 rest.

6P - use 2 tsp smoked paprika.

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**.