

Cheesy Chicken Burger



SERVING SUGGESTION

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BIDFOOD CODE: 188381

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SERVES 4 **PREP** 15 mins **COOK** 10 mins

Ingredients

4 chicken thighs	4 hamburger buns
1 cup flour	4 Dairy Farmers Hi-Melt Slices
1 tsp paprika	4 tbs mayonnaise
1 tsp garlic powder	¼ iceberg lettuce, shredded
1 tsp salt	2 tomatoes
1 tsp pepper	100g thickly sliced red onion,
1 cup buttermilk	for serving
1 cup sunflower oil	

Method

Lay each chicken piece between cling film and using a meat mallet, flatten each piece to 1.5cm thick.

In a large bowl combine the flour, paprika, garlic powder, salt and pepper.

Add the buttermilk to a separate bowl. Dip the chicken in the buttermilk then the flour. Shake off any excess flour.

Heat oil in large saucepan over medium heat. When the oil is hot, place the handle of a wooden spoon into the oil. The oil is hot enough to start cooking, when bubbles appear around the tip of the handle. Cook the chicken in the oil for 4 minutes each side or until golden and cooked through. As the chicken finishes cooking, top each thigh with a slice of cheese and cook for a 2-3 minutes or until the cheese has melted a little.

Remove chicken from the oil and drain on a piece of paper towel.

Cut the buns in half. Spread each half of the buns with mayonnaise, top with chicken, lettuce, tomato and onion and serve.

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