

# KATSU CHICKEN BURGER



2 servings



35 minutes

## DIRECTIONS

## INGREDIENTS

### For the Chicken:

- 1 skinless chicken breast butterflied.
- 4 tbsp plain flour
- 1 egg, beaten
- 6 tbsp breadcrumbs (panko if possible)
- Salt & pepper
- Vegetable oil (for frying)

### For the Katsu Mayo:

- 3 heaped tbsp mayonnaise
- ½ vegetable stock cube (crumbled)
- ½ tsp curry powder
- ½ tsp garam masala
- 1 tsp maple syrup

### For the Zingy Slaw:

- ¼ small white cabbage, finely shredded
- 3-4 radishes, grated
- 1 tbsp sesame oil
- Juice of ½ lime
- Small handful of fresh coriander, chopped

### To Assemble:

- 2 brioche burger buns
- Extra katsu mayo (optional)

### Prepare the Katsu Mayo:

- In a bowl, combine mayonnaise, a crumbled vegetable stock cube, garam masala, curry powder, and a drizzle of honey. Mix until smooth and set aside.

### Make the Zingy Slaw:

- Finely shred half a head of white cabbage and grate a handful of radishes.
- Place the vegetables in a bowl, add a splash of sesame oil, the juice of one lime, and a generous handful of chopped coriander. Toss everything together and set aside.

### Bread the Chicken:

- Set up three bowls: one with plain flour, one with beaten eggs, and one with breadcrumbs.
- Season skinless chicken thighs with salt and pepper.
- Dredge each chicken thigh first in the flour, then dip into the beaten eggs, and finally coat thoroughly with breadcrumbs.

### Cook the Chicken:

- Heat a generous amount of vegetable oil in a pan over medium heat.
- Once the oil is hot, carefully add the breaded chicken thighs.
- Fry for approximately 4 minutes on each side, or until the breadcrumbs are golden brown and the chicken is cooked through.
- Remove the chicken from the pan and let it rest on a paper towel to absorb excess oil.

### Toast the Brioche Buns:

- Slice the brioche buns in half and lightly toast them in a dry pan until golden brown.
- Assemble the Burger:
  - Spread a generous dollop of the prepared katsu mayo on the bottom half of each toasted brioche bun.
  - Place a piece of the crispy chicken on top of the mayo.
  - Add a hearty spoonful of the zingy slaw over the chicken.

Enjoy the Chicken Katsu Burger immediately while it's warm and crispy.