

# Crispy Fried Chicken Breast Burger, Fries and Garlic Mayonnaise



## Ingredients for Burger:

- 1 Whole Chicken Jointed: Use 2 Chicken Breasts
- 15ml Soy Sauce
- 4 Tablespoon Cornflour
- 3 Tablespoons Vegetable Oil: School to Provide
- 1 Tablespoon Flour
- 1 Teaspoon Smoked Paprika
- 1 Teaspoon Dried Oregano
- Salt and Pepper: School to Provide



Please bring a container to take your burger and chips home in.

## Ingredients for Chips:

- 30g Vegetable Oil: School to Provide
- 1 or 2 Large Potatoes
- Salt and Pepper: School to Provide

## Additional Ingredients:

- 50ml Mayonnaise
- 15ml Balsamic Vinegar
- 2 Brioche Buns
- 2 Tablespoons Olive Oil: School to Provide
- 1 Tomato
- 1 Little Gem Lettuce
- 1 Garlic Clove
- 1 Teaspoon Olive Oil: School to Provide
- Salt and Pepper: School to Provide.



## Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. On a red chopping board joint the whole chicken into breasts, thighs, drumsticks and wings. Select the two chicken breasts to use for the burgers and store the remaining meat in a sealed container in the bottom of the fridge.
3. Cut the chicken breasts into strips.
4. Weigh and measure all ingredients accurately.
5. Cut the potatoes (skins on) into thin chips.
6. Line a baking tray with baking paper.
7. Add the chips to the tray with a generous drizzle of vegetable oil and a generous pinch of salt and pepper, give everything a good mix up and use oven gloves to place the baking tray in the oven for 30 to 45 minutes or until crispy.
8. Add the chicken strips, soy sauce and smoked paprika to a large plastic bowl and give everything a good mix up then set aside
9. Add the cornflour, dried oregano and 1 tablespoon flour to a shallow plate with a generous pinch of salt and pepper and mix well – this is your herby flour mix.
10. Remove the chicken strips from the bowl and firmly press each one into the herby flour mix, making sure to evenly coat them on both sides – these are your coated chicken strips.
11. Place a large frying pan at the front of the hob and add 3 tablespoons of vegetable oil (enough to cover the base of the pan). Heat the oil for 30 seconds and add the coated chicken strips and cook for 4 to 5 minutes on each side or until golden brown, crispy and cooked through. Ensure there is no pink meat and use a food probe to ensure the chicken strips have a core temperature of 75°C.
12. Meanwhile, cut the brioche buns in half using a bread knife.
13. Add the brioche halves to a separate baking tray and use oven gloves to put the tray in the oven for 4 to 5 minutes or until warmed through.
14. Wash and shred the little gem lettuce.
15. Dice the tomato finely.
16. Peel and finely chop the garlic.
17. In a small bowl, combine the chopped garlic with the mayonnaise, a teaspoon of olive oil and a pinch of salt and black pepper – this is your garlic mayonnaise.
18. In another small bowl, combine the balsamic vinegar with 2 tablespoons olive oil and a pinch of salt and pepper – this is your salad dressing
19. Spread your warmed brioche buns with the garlic mayonnaise, then pile up the shredded lettuce and crispy fried chicken on top.
20. Serve the fries, diced tomato and remaining shredded lettuce to the side.
21. Drizzle the salad dressing over the tomato and lettuce.

