

MasterFoodsTM

PROFESSIONAL

Zesty Crispy Chicken Burgers
RECIPE

Zesty Crispy Chicken Burgers



<?xml version="1.0"?>

TIME

20 Minutes

INGREDIENTS

12 items

MAKES

12 servings

Get ready to elevate your burger game with a touch of zest! It's the perfect blend of crunch and freshness, guaranteed to satisfy those cravings.

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INGREDIENTS

- 4 eggs, lightly beaten
- 225g panko breadcrumbs
- ¼ cup MasterFoods™ Professional Avocado Smash Seasoning
- 6 chicken thigh fillets, halved crossways
- Sunflower oil, to shallow fry
- 500g finely shredded coleslaw mixture
- ½ bunch parsley, leaves picked, finely chopped
- 1⅓ cup MasterFoods™ Professional Gluten Free Roast Garlic Aioli
- 3 teaspoons MasterFoods™ Professional Dijon Mustard
- 1 ½ tablespoons lemon juice
- 12 brioche buns. split, toasted
- 1 cup drained sliced bread and butter pickles

PRODUCTS USED



MasterFoods Professional Avocado Smash Seasoning 580g

[SEE DETAILS](#)



MasterFoods Professional Dijon Mustard 2.5 kg

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Roast Garlic Aioli 2.2kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Preheat oven to 220C/200C fan-forced.
2. 2
Place eggs in a shallow dish. Place breadcrumbs and seasoning in a shallow dish and stir to combine. Add one piece of chicken to eggs and turn to coat. Coat chicken in seasoned breadcrumbs. Repeat process with egg and breadcrumbs to double coat. Place on a plate. Repeat with remaining chicken, eggs and seasoned breadcrumbs.
3. 3
Heat oil in a large deep frying pan, fry chicken in batches, for 2 minutes on each side or until crispy and golden. Transfer to a baking tray. Bake in the oven for 10 minutes or until cooked through (you can also fry the chicken until golden and cooked through).
4. 4

Meanwhile, combine coleslaw mixture, parsley and half the aioli in a bowl. Season. Stir to combine.

5. 5

Combine mustard, juice and remaining aioli in a small bowl. Season. Stir to combine.

6. 6

Place roll bases on work bench. Top with coleslaw, crispy chicken, mustard aioli and pickles. Sandwich with roll tops. Serve.

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[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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[New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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