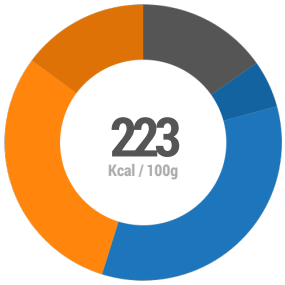
Katsu Buttermilk Chicken Burger

Buttermilk panko crumbed chicken fillets, sweet chilli coleslaw, warm katsu sauce.

By Mark Irish

Overview ...





CALORIES:

39.6% Carbs

15.2% Protein

45.2% Fat

Food Labelling...

Serves **1**

CONTAINS:

WHEAT EGGS MILK SOYA

MAY CONTAIN:

WALNUTS

Recipe Ingredients ...	Quantity:	Description:
109909 Breaded Chicken Fillets Katsu Style	196g	2x Each
450698 Prepared Coleslaw Mix	20g	
126918 Chilli Jam	10g	
89703 Real Mayonnaise -	30g	0.01x Each
113146 La Boulangerie 4" Fully Baked Unseeded Brioche Buns -	144g	2x Each
109271 Katsu Curry Sauce	50g	
30123 Sysco Premium Evercrisp Extra Thin Cut French Fries	150g	

Products / Pack Sizes ...

1 Serving

Product code

Barcode

600g / 1368kcal

1

Preparation:

Mix the coleslaw with chilli jam

Method:

1. Cook the burger in a deep fat fryer at 180oC for approx 4-5mins or until core temp is reached - drain
2. Add the fries to the fryer and cook for 2mins - drain
3. Toast the cut side of the brioche bun, warm the katsu sauce in a microwave for approx 30secs
4. Assemble the burger on the toasted bun: mayonnaise, coleslaw, chicken fillets, katsu sauce
5. Serve on your chosen serving plate with the fries

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