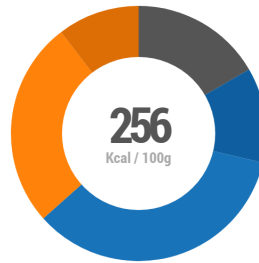


Chicken bahn mi burger (website)

Fried buttermilk breaded chicken in a brioche bun with pickled onions & fennel, chilli jam, sriracha mayo and crispy pork scratchings

OVERVIEW ...



CALORIES:

46.8% Carbs

16.6% Protein

36.6% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

135422 St Pierre Seeded Brioche Burger Bun..
BRIOCHE BUN

BRAKES

67g

1x Each

unchanged

119712 Brakes Cooked Buttermilk Breaded Chicken Fillets (24 May 202...
BUTTERMILK BREADED CHICKEN FILLETS

BRAKES

100g

1x Each

unchanged

151388 Fresh Kitchen Pickled Sweet & Sour Red Onion..
PICKLED SWEET & SOUR RED ONION

BRAKES

5g

unchanged

113885 Herb Bunched Coriander (19 Oct 2023)..
HERB BUNCHED CORIANDER FRESH DIRECT

BRAKES

5g

0.05x Each

N/A

126918 Brakes Chilli Jam..
CHILLI JAM

BRAKES

10g

0.01x Each

N/A

450694 Carrots (19 Oct 2023)..
CARROTS

BRAKES

10g

0.01x Each

unchanged

89703 Sysco Classic Real Mayonnaise..
REAL MAYONNAISE BRAKES

BRAKES

10g

0x Each

unchanged

112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml..

HOT CHILLI SAUCE BLUE DRAGON

BRAKES 5g

unchanged

151387 Fresh Kitchen Pickled Fennel.. - BRAKES

151387 PICKLED FENNEL

BRAKES 10g

0.1 x Each

unchanged

149234 Awfully Posh Pork Crackling Salted.. - BRAKES

149234 PORK CRACKLING SALTED

BRAKES 5g

0.13 x Each

N/A

PRODUCTS / PACK SIZES ...

1 Serving



🕒 227g / 589kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Peel and julienne the carrots
Mix the mayo and sriracha together
Toast the burger bun

Method:

1. Pre-heat a fryer to 180oC
2. Cook the chicken for 3 minutes until crisp and golden and core temperature is reached - drain well.
3. In a bowl mix together the onions, fennel, carrot and coriander.
4. Spread the chilli jam onto the bun.
5. Place the salad onto the bun base and top with the fried chicken.
6. Crush the pork scratchings over the burger and drizzle with the sriracha mayo.
7. Finish with the bun top - serve!