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:

WHEAT, RYE | EGGS | MILK | MUSTARD | SESAME

MAY CONTAIN:

HAZELNUTS, PECANS, ALMONDS, CASHEWS, WALNUTS, BRAZIL NUTS, PISTACHIOS, MACADAMIAS | PEANUTS | CELERY

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
135422 St Pierre Seeded Brioche Burger Bun.. BRIOCHE BUN	**67g**	**1x Each**	*unchanged*
119712 Cooked Buttermilk Breaded Chicken Fillets (24 May 202... BUTTERMILK BREADED CHICKEN FILLETS	**100g**	**1x Each**	*unchanged*
151388 Fresh Kitchen Pickled Sweet & Sour Red Onion.. PICKLED SWEET & SOUR RED ONION	**5g**		*unchanged*
113885 Herb Bunched Coriander (19 Oct 2023).. HERB BUNCHED CORIANDER FRESH DIRECT	**5g**	**0.05x Each**	*N/A*
126918 Chilli Jam.. CHILLI JAM	**10g**	**0.01x Each**	*N/A*
450694 Carrots (19 Oct 2023).. CARROTS	**10g**	**0.01x Each**	*unchanged*
89703 Sysco Classic Real Mayonnaise.. REAL MAYONNAISE	**10g**	**0x Each**	*unchanged*

112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml.. HOT CHILLI SAUCE BLUE DRAGON		5g		*unchanged*
151387 Fresh Kitchen Pickled Fennel.. - 151387 PICKLED FENNEL		10g	0.1 x Each	*unchanged*
149234 Awfully Posh Pork Crackling Salted.. - 149234 PORK CRACKLNG SALTED		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!