



UCCOOK

Buttermilk-fried Chicken Burger

with a creamy cabbage & raisin slaw


Learn how to make your own fast food (with much tastier results) by trying this buttermilk-battered chicken breast burger. Topped with fresh tomato slices and cheddar cheese, and served with a zingy cabbage & raisin slaw. Divine is an understatement!


Hands-On Time: 30 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Hannah Duxbury

 Adventurous Foodie

 Boschendal | Boschen Blanc

Loved the dish? Let us know. Join the UCCOOK community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

400g	Cabbage <i>thinly sliced</i>
200ml	That Mayo (Original)
200ml	Sour Cream
40g	Raisins
2	Lemons <i>zested & cut into wedges</i>
4	Free-range Chicken Breasts
170ml	Self-raising Flour
200ml	Buttermilk
4	Schoon Burger Buns <i>defrosted & sliced in half</i>
8 slices	Cheddar Cheese
2	Tomatoes <i>thinly sliced</i>
80g	Green Leaves <i> rinsed & gently shredded</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Cling Wrap
Paper Towel

1. SLAW ENFORCEMENT In a bowl, combine the sliced cabbage, ½ the mayo, the sour cream, the raisins, a squeeze of lemon juice, and the lemon zest (to taste). Season to taste.

2. BUTTERFLIED BEFORE BUTTERMILK FRIED Pat your chicken breasts dry with some paper towel and place on a chopping board. Use a sharp knife to slice into one side of the breast, starting at the thicker end and ending at the thin point (be careful not to cut all the way through to the other side.) Open out the breast so that it resembles a butterfly. Cover with cling wrap and pummel with a rolling pin or bottle to create an even thickness.

3. LET'S FRY! Prepare a shallow dish containing the flour, seasoned lightly. Prepare a second dish containing the buttermilk. Place a pot over a medium-high heat with 4-5cm of oil. Lightly season the butterflied chicken breasts. When the oil is hot, carefully dip each fillet in the buttermilk, allowing any excess to drip off, then lightly coat in the flour, and then carefully lower into the hot oil. Fry for 2-3 minutes until golden brown and cooked through, turning halfway. Drain on some paper towel and season to taste.

4. TOAST THE BUNS Place a pan, with a lid, over a medium-high heat. When hot, place the halved burger buns, cut-side up, in the pan. Top ½ the bun halves with the cheese slices and cover the pan with the lid. Toast for 1-2 minutes until the cheese is melted.

5. THE BOSS OF ALL BURGERS! Top the cheesy bun with the buttermilk fried chicken, the tomato slices, and the green leaves. Dollop over the remaining mayo and top with the other bun half. Side with the creamy slaw. Dig in, Chef!

Nutritional Information

Per 100g

Energy	550kj
Energy	132Kcal
Protein	7.4g
Carbs	15g
of which sugars	3.5g
Fibre	1.5g
Fat	4.6g
of which saturated	1.7g
Sodium	88mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites

Cook
within 3
Days