

SPICY CHICKEN BURGER

Serves 4

Ingredients:

To Brine the Chicken

- 4 x Irish Cornfed Chicken Breast Fillets
- 350ml buttermilk
- 2 slices of orange, cut in ¼'s
- 2 garlic cloves, cut in half
- 2-3 sprigs of rosemary or thyme

To Crumb the Chicken

- 4 slices of day-old white bread, blitzed or
1 packet Simply Better Ciabatta Breadcrumbs
- 2 tbsp Mild Curry Spice
- 1 tbsp Turmeric
- 2 tbsp sesame seeds
- 50g (2oz) plain flour
- 1 egg
- 1 tbsp milk
- Sea salt
- 2 tbsp rapeseed oil
- 25g butter

For the Tomatoes

- 8-10 cherry wine tomatoes, cut into quarters
- 3 tbsp olive oil
- 1 tbsp balsamic vinegar
- 1 tbsp chopped fresh basil
- Zest of ½ lemon
- Pinch sea salt

For the Pesto Mayonnaise

- 100g mayonnaise
- 1 tbsp basil pesto

To Serve

- 4 brioche burger buns
- 1 head of baby gem lettuce, leaves removed
- 3 tbsp Simply Better Handmade Tomato Country Relish

Method:

To Brine the Chicken

- Place the chicken fillets in a shallow dish
- Pour in the buttermilk and put in slices of orange, garlic and herb(s)
- Cover in clingfilm and place in the fridge overnight for best results



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To Crumb & Cook the Chicken

- Preheat the oven to 180°C (350°F/gas mark 4)
- Place the breadcrumbs a shallow dish, stir in the mild curry spice seasoning, turmeric & sesame seeds
- Place the flour on a plate with pinch of salt and mix, then beat the egg & milk together in another shallow dish
- Remove the chicken from the brine & pat dry with kitchen paper removing excess buttermilk
- Toss the chicken in the flour until well coated, shaking off any excess, then dip into the egg mixture and coat in the breadcrumbs & place on a plate
- Heat a non-stick frying pan with rapeseed oil & butter over a medium heat
- Add the breaded chicken fillets to the pan and cook for 3-4 minutes over a low-medium heat
- Flip over once golden brown and cook for a further 3-4 minutes
- Transfer to an oven proof dish lined with parchment paper and cook for approximately 18-20 minutes until the chicken breast is cooked through

For the Tomatoes

- Place the sliced tomatoes in a bowl
- Add in the olive oil, balsamic vinegar, basil, lemon zest & salt
- Stir to combine

For the Pesto Mayonnaise

- Mix the mayonnaise & basil pesto in a bowl & set aside until required

To Serve

- Cut the brioche buns in half and toast on a warm griddle pan or under the grill
- Cut the baby gem lettuce leaves in half lengthways
- To assemble, place the base of the bun on the plate
- Add a spoon of the prepared basil mayonnaise followed by the sliced tomatoes and lettuce leaves
- Gently place the cooked chicken breast on top
- Add another small amount of basil mayonnaise and finish with the brioche bun top

Neven's Tips:

- ***The chicken can be left in the fridge in the brine for up to 2 days***
- ***Instead of using chicken fillets, use a boneless chicken thigh & cook on the pan until cooked through***
- ***The breadcrumbs can be frozen, just ensure to label that they were used to coat chicken***
- ***The tomatoes can be prepared in advance & allow to infuse for extra flavour***
- ***Make the basil mayo in advance and it will keep in the fridge in a jar or air tight container***



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