



JERNEJ KITCHEN

CRISPY CHICKEN BURGER

Crispy Chicken Burger is a simple recipe for a delicious homemade chicken burger. Serve it over the weekend, on picnics, or for celebrations.

SERVES 2 PEOPLE
PREPARATION: 10 MINUTES

CRISPY CHICKEN BURGER

- 2 lettuce leaves
- 1 tbsp chopped pickles
- 1 tbsp chopped onion
- 60 g (1/4 cup) mayo
- 2 burger buns
- 4 crispy baked chicken tenders

OMAKA

- 3 tbsp mayo
- 1 tbsp ketchup
- 1 pinch of cayenne pepper

TOOLS AND EQUIPEMENT

- bowl
- kitchen knife
- cutting board
- non-stick pan

LETTUCE MAYO SALAD

Clean the lettuce and chop it evenly into smaller chunks. Add to a bowl along with chopped pickled, chopped onion, and mayo. Toss to combine and set aside until needed.

MAYO SAUCE

In a small bowl, combine mayo, ketchup, and cayenne pepper. Set aside until needed.

TOAST THE BURGER BUNS

Cut each burger bun in half. Place a non-stick pan over medium heat. Add the burger buns with the cut side down into the pan and toast until golden brown. Transfer to a plate until needed.

CRISPY CHICKEN BURGER

Add two tablespoons of the prepared salad to each burger bun. Place two chicken tenders on the salad. Drizzle the mayo ketchup sauce. Top with the upper half of the bun and serve immediately.