Air Fryer Crispy Katsu Burger

Ingredients

- 1 tablespoon vegetable oil
- 450 g Chicken mini fillets
- 1 packet Maggi Air Fryer Crispy Katsu
- 4 slightly heaped tablespoon Light Mayonnaise
- 1 teaspoon Curry Powder
- 1 tablespoon Mango chutney
- 1 Lime
- 4 Brioche burger buns
- 200 g lambs lettuce
- 0.5 bunch spring onions, cut on the diagonal into strips
- 1 sliced cucumber
- 20 g Leaves Coriander
- 2 Carrots
- 100 g radishes, sliced

Instructions

1. Preheat the air fryer to 180˚C. Prepare the crispy chicken according to the pack instructions.
2. Whisk the curry powder and mango chutney into the mayo until blended, add a squeeze of lime juice to taste.
3. Toast the buns in a dry pan or in your air fryer for a few minutes.
4. Add the curry mayo to the top half of each of the buns.
5. On the base bun lids add lambs lettuce, cucumber, and spring onions and then place the hot chicken on top. Add some fresh coriander and another squeeze of lime before finishing with the bun lid.
6. Grate the carrot and make a salad with the radishes and the rest of the lettuce and spring onion, dress everything with lime juice and serve with the katsu burgers.

Nutrition

Carbohydrate	54.49 g
Energy	500.12 kcal
Fat	15.31 g
Fibre	5.65 g
Protein	34.9 g
of which: saturates	2.68 g
Sodium	668.52 mg
of which: sugars	13.68 g

26 Minutes

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