Air Fryer Crispy Korean Chicken Burger

Ingredients

- 1 Lime
- 1 teaspoon Salt
- 1 teaspoon Sugar
- 450 g Chicken mini fillets
- 1 tablespoon vegetable oil
- 1 sachet Maggi Air Fryer Crispy Korean
- 4 Brioche burger buns
- 1 Cucumber, peeled into ribbons
- 2 Carrots
- 50 g Beansprouts
- 100 g white cabbage, thinly sliced
- 4 tablespoons Maggi Chilli Sauce
- 10 g mint leaves
- 1 sprig fresh coriander, chopped
- 1 Red onion

Instructions

1. Make a quick onion pickle – add the sliced onion to a food bag or tip into a bowl. Squeeze over the lime juice and add the salt and sugar. Mix well and leave to steep while you make the chicken.

2. Preheat the air fryer to 180˚C.

3. Tip the crumbs out onto a plate, coat the chicken pieces in oil and then into the breadcrumbs, roll until coated.

4. Air fry the chicken for 10 minutes until piping hot throughout. Add the burger buns to the air fryer for 2-3 minutes until toasted. Appliances vary, ensure your chicken is piping hot throughout.

5. Mix the sliced cabbage, grated carrot and beansprouts. Halve the buns, toast briefly in a dry pan, then load up with the salad, cucumber ribbons, herbs and the chilli sauce. Top with the hot chicken and add a few pickled onion slices to each. Finish with the bun lids and you’re done. Serve any remaining salad on the side and for an extra special treat you could add a few fries!

Nutrition

Carbohydrate	59.51 g
Energy	476.35 kcal
Fat	10.22 g
Fibre	5.44 g
Protein	34.95 g
of which: saturates	1.96 g
Sodium	1149.75 mg
of which: sugars	1149.75 mg

25 Minutes

4