



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CHICKEN SCHNITZEL BURGER WITH AIOLI & POTATO CRISPS



PREP
10 min



COOK
15 min



SERVES
4

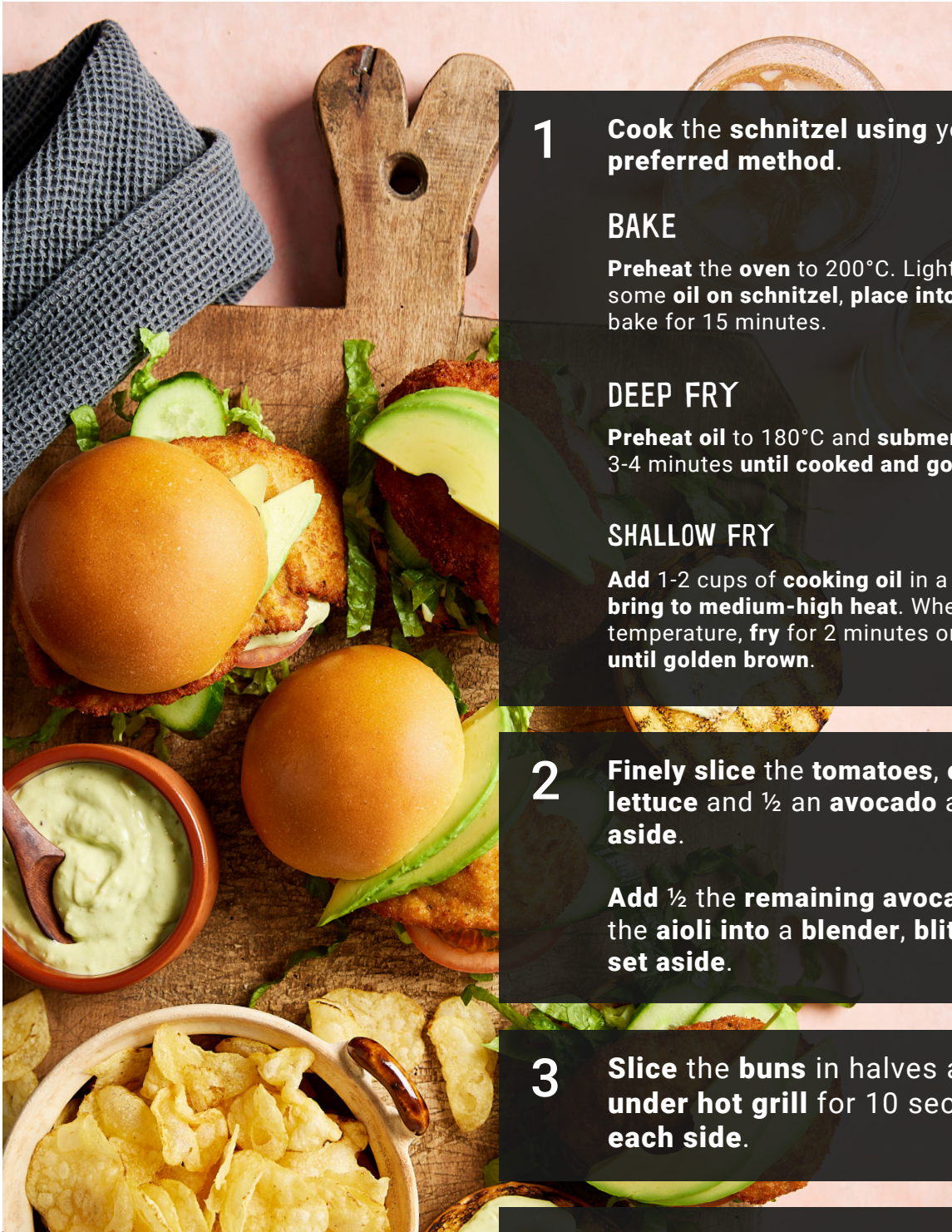
INGREDIENTS:

- > 4 Chicken Schnitzel
- > 4 Brioche Burger Buns
- > 200ml Aioli
- > 2 Baby Cos Lettuce
- > 1 Tomato
- > ½ Cucumber
- > 1 Avocado
- > 2 Packs Potato Crisps

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

METHOD - GET COOKING!



1 Cook the **schnitzel** using your preferred method.

BAKE

Preheat the oven to 200°C. Lightly drizzle some oil on schnitzel, place into the oven and bake for 15 minutes.

DEEP FRY

Preheat oil to 180°C and submerge in oil for 3-4 minutes until cooked and golden brown.

SHALLOW FRY

Add 1-2 cups of cooking oil in a pan and bring to medium-high heat. When oil is up to temperature, fry for 2 minutes on each side until golden brown.

2 Finely slice the tomatoes, cucumber, lettuce and ½ an avocado and then set aside.

Add ½ the remaining avocado and ¾ of the aioli into a blender, blitz well and set aside.

3 Slice the buns in halves and heat under hot grill for 10 seconds on each side.

4 Build your burgers as desired and serve with potato crisps.

SERVING SUGGESTION:

- Pairs well with a cold craft beer from our range of local independent breweries.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au