CHICKEN SCHNITZEL BURGER WITH AIOLI & POTATO CRISPS
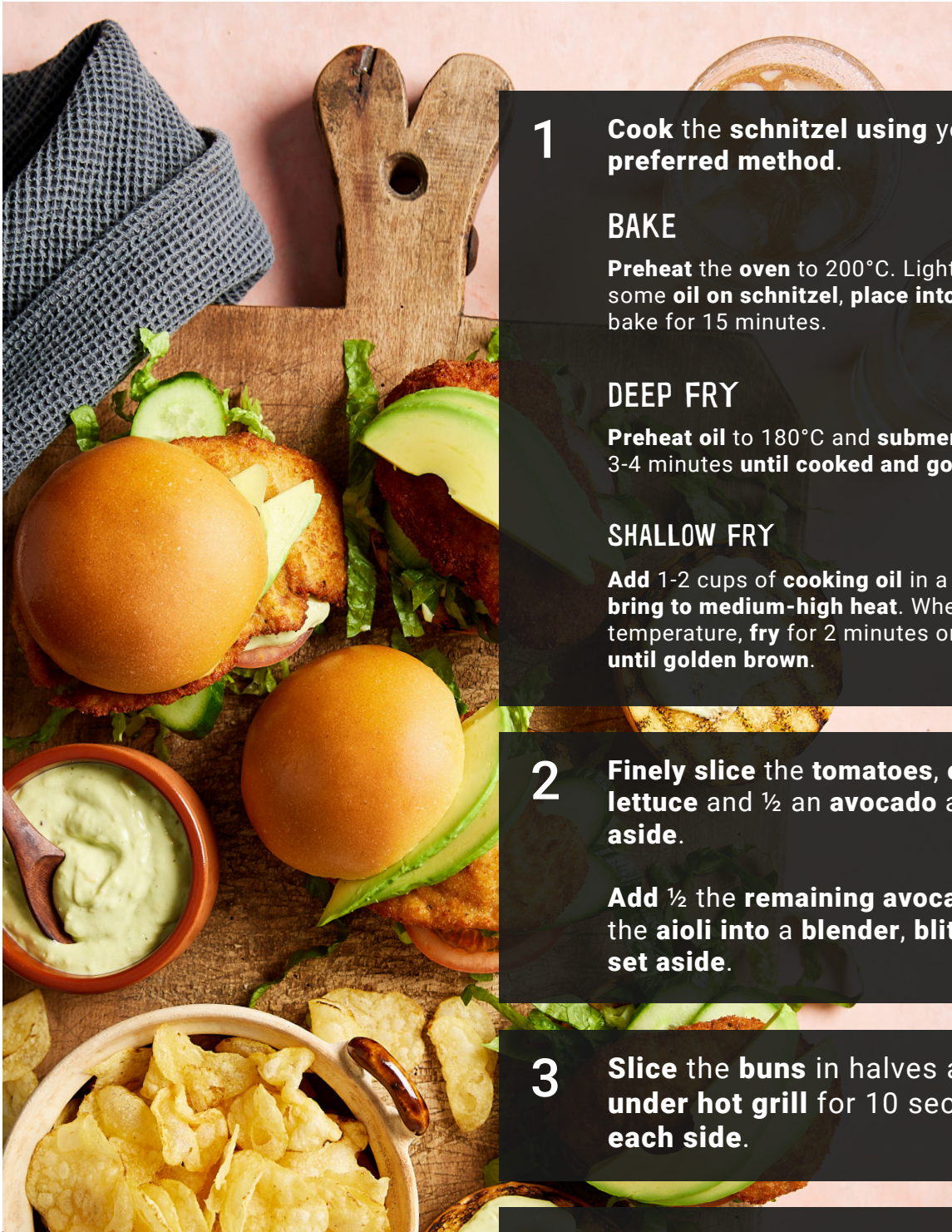

PREP
10 min

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.**