# Unique Crunchy-Nut Chicken Burgers with Indonesian Twist Recipe



## Crunchy-Nut Chicken Burgers with Spicy Mayo Recipe

### Introduction

Nisha Katona presents a unique twist on chicken burgers, blending flavors inspired by Indonesian cuisine with popular breakfast cereals.

### Ingredients and Preparation

**Prep Time**: 25 minutes (plus marinating and pickling)
**Cook Time**: 15 minutes
**Serves**: 4

**Ingredients**:
- **Chicken**: 4 skinless, boneless chicken breasts, 300ml buttermilk, 100g plain flour, 2 tsp garlic granules, 2 tsp mild chili powder, 2 eggs (beaten), 200g honey-nut cornflakes, neutral oil for frying.
- **Pickles**: 4-6 radishes (finely sliced), 2 tbsp rice vinegar, 1 tsp honey.
- **Kecap Mayo**: 4 tbsp mayo, 2 tbsp kecap manis, 1 tbsp peanut butter, 1-2 tbsp fresh lemon juice, ¼ red chili (deseeded and finely diced), ½cm piece of fresh root ginger (peeled and grated).
- **To Serve**: 4 brioche burger buns, lettuce leaves, cucumber slices.

### Method

### Conclusion

This recipe offers a perfect blend of textures and flavors, creating a memorable dining experience.