

Fried Tandoori Chicken Burger

The chicken on this pan-fried tandoori burger is so crispy and you can really taste the tandoori masala.

Ingredients

200g buttermilk

$\frac{3}{4}$ tsp salt

2 tsp tandoori masala

$\frac{1}{2}$ tsp black pepper

4 skinless, boneless chicken thighs (or breasts if you prefer)

150g cornflour

Add $\frac{1}{4}$ tsp salt

$\frac{1}{2}$ tsp black pepper

1 red onion

red chilli powder

lemon juice

Method

- Add buttermilk, salt, tandoori masala and black pepper to a bowl and mix
- On a chopping board, cover the chicken with cling film and lightly bash with a rolling pin to slightly flatten them until they are similar sizes.
- Add these to the buttermilk spice mixture and mix.
- Chill in the fridge for at least an hour, or overnight if possible.
- Mix together the cornflour, salt and black pepper.
- Slice the onion and add a pinch of salt, a pinch of red chilli powder and some lemon juice.
- Cover and shake and allow to sit while cooking the chicken.

- Get the chicken out of the fridge and ensure each is well coated in the buttermilk mixture and then lightly coat in the flour mix.
 - Add oil to a large frying pan.
 - Once it is hot, add the chicken pieces (two at a time if space) and cook for 3 mins on each side.
 - Slice brioche buns in half, spread with butter, add salad leaves and then place the chicken on top and scatter onion slices on top.
 - On the other half of the bun, mix some mayo and coriander chutney and spread.
- Sandwich the bun together and eat!