COOK NOT SCROLL # 3

HOMEMADE

CHICKEN BURGER



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Instructions

- Flatten the chicken slightly and season it with salt, pepper, and paprika.
- Coat each fillet in flour, then egg, then breadcrumbs.
- Fry over medium heat for 5 to 6 minutes per side until crispy and cooked through.
- Toast the burger buns.
- Spread mayonnaise and ketchup on the buns.
- Add lettuce, tomato, cheese, and the crispy chicken.
- Serve with fries or potato wedges.

Ingredients

- 2 BURGER BUNS
- 2 CHICKEN FILLETS
- 1 CUP FLOUR
- 1 EGG
- 1 CUP BREADCRUMBS
- SALT AND PEPPER
- 1 TSP PAPRIKA
- OIL FOR FRYING
- LETTUCE
- TOMATO SLICES
- CHEESE SLICES
- MAYONNAISE AND KETCHUP

Fun Fact:
Toasting the burger buns helps keep them from getting soggy and adds extra flavor.

Tip:

- Put lettuce under the chicken to help keep the bottom bun crisp.
- Place the cheese on the hot chicken so it melts naturally.