DORITO CRUMBED CHICKEN BURGERS

Made with a crispy Dorito coating, this crunchy chicken is perfect stacked in a burger, wrapped in a tortilla or served with your favourite dipping sauce.

EASY	15 MINUTES	15 MINUTES	4

Ingredients

- 1x 170gm bag Doritos
- 300gms Chicken breast cut into strips
- 2 Eggs
- 50gms plain flour

Instructions

1. Slice chicken into strips.
2. Blitz the Doritos in a food processor until they become a crumb - not too fine but no big chunks is the ideal consistency.
3. Prepare a bowl each for flour, eggs and Dorito crumbs.
4. In small batches place chicken in flour to coat, once coated dip into egg and then straight into the Dorito crumb.
5. Once all chicken is coated heat oil in a pan and shallow fry the chicken strips in small batches to avoid over crowding the pan, flip chicken strips halfway through cooking to ensure it is evenly cooked and that both sides become golden brown.
6. Once chicken is completely cooked place on paper towel and season to your liking.
7. Once all the chicken is cooked you can go ahead and build your burger.
8. This style of chicken goes great in burgers, wraps, salads or even on their own served with a dipping sauce.