

BUNLESS HAWAIIAN CHICKEN BURGER

Makes 2 burgers

INGREDIENTS

½ cup corn flour
½ tsp garlic powder
1 tsp paprika
½ tsp salt
2 cups IMBO Medium Desiccated Coconut
2 large eggs
⅔ cup buttermilk
4 large chicken breasts

Serving suggestion:

Pre-sliced cheese
Fresh lettuce
Pineapple rings, grilled
Red onion, sliced into rings
Mayonnaise
Sweet potato fries

METHOD

1. Preheat the oven to 200°C and grease a baking tray.
2. Combine the corn flour, garlic powder, paprika and salt in a bowl.
3. Place the IMBO Medium Desiccated Coconut in a shallow bowl.
4. Beat the eggs and buttermilk together in another shallow bowl.
5. To crumb the chicken breasts, dip each breast into the corn flour mixture first, patting off any excess, then the egg mixture, and finally the IMBO Medium Desiccated Coconut.
6. Place the crumbed chicken breasts on the greased baking tray and bake for 20 minutes, flipping the chicken breasts halfway through, until golden brown and crisp.
7. Assemble the burger by placing one chicken breast on the plate and layering with a slice of cheese, a grilled pineapple ring, onion rings, mayonnaise and lettuce.
8. Top with the other crumbed chicken breast, serve with sweet potato fries and ENJOY!