

CRISPY CHUTNEY-MAYO CHICKEN BREAD POCKETS

Makes 15

Hands-on time: 30 minutes

Hands-off time: 20 minutes

INGREDIENTS

15 slices white bread

1½ cups shredded rotisserie chicken

1½ tsp (7g) Knorrox All-in-1 Chicken Flavoured Seasoning

½ cup mayonnaise

½ cup chutney

¼ cup thinly sliced spring onion

¼ tsp each salt and pepper, to season

½ cup grated cheddar cheese

4 eggs, beaten

⅓ cup oil, for frying

Serving suggestion:

Fresh chopped chives

Chutney

METHOD

1. Neatly remove the crusts from the bread. Place the crusts in a food processor or blender and pulse until you have coarse crumbs. Pour the crumbs into a dry pan over medium-low heat and stir continuously until toasted, about 3-4 minutes and set aside.
2. In a large bowl, stir the shredded rotisserie chicken with the Knorrox All-in-1 Chicken Flavoured Seasoning until combined.
3. Add in the mayonnaise, chutney, spring onion, salt and pepper and mix until well combined.
4. Use a rolling pin to roll out each crustless bread slice, creating a square shape. Wet your finger with water and brush over the edges of the bread slices.
5. Place 1 tablespoon of the chicken filling onto the centre of each bread slice and top the filling with 1 teaspoon of the grated cheese. **Chef's Tip: Try not to overfill the bread pockets.*
6. Bring the 2 opposite corners together in an upward motion and pinch the sides together to make a seal, making each one into a triangle. **Chef's Tip: Use a fork to seal the edges perfectly!*
7. Dip each bread pocket in the beaten egg, followed by the homemade breadcrumbs.
8. Heat the oil in a shallow frying pan over a medium-high heat. Gently add in the bread pockets and fry until golden, about 2-3 minutes on each side. Drain them on some paper towel. **Chef's Tip: Fry in batches so as not to overcrowd the pan.*
9. Pack the bread pockets onto a large serving board. Scatter over fresh chopped chives, serve with chutney and ENJOY!