C H I C K E N B U R G E R

Ingredients
Pinch of salt
A tablespoon of milk
A tablespoon of yogurt
1 tablespoon of mayonnaise
100g pink cabbage
100 grams of white cabbage
: Cabbage salad
Half a teaspoon of honey or sugar
1 teaspoon mustard
A small spoonful of liquid chili
1 tablespoon ketchup
3 tablespoons of mayonnaise
: Burger sauce
A quarter of a teaspoon ginger powder
A quarter of a small spoon of white pepper
Half a teaspoon of onion powder
Half a teaspoon garlic powder
Half a teaspoon of salt
A teaspoon of cornstarch
250 grams of flour
: Flour mixture
Half a teaspoon white pepper
Half a teaspoon of Zen powder
A teaspoon of onion powder
1 teaspoon garlic powder
1.5 teaspoon salt
2 tablespoons white vinegar
Half a liter of milk
450 grams of chicken breast
: Crunchy fried burgers

Directions

To season: In a bowl, put milk, lemon juice or white vinegar, stir the ingredients a little and leave for ten minutes, then add salt, white pepper, garlic powder, onion powder, and ginger, then mix the ingredients well and then put the chicken pieces in it for 3 hours. The burger sauce: Put in a bowl of mayonnaise, ketchup, liquid hot sauce, mustard, honey or sugar, then mix the ingredients well and it is ready. Cabbage salad: In a bowl, put mayonnaise, yogurt, milk, a pinch of salt, then mix the ingredients and then add to the mixture white cabbage and pink cabbage and mix them with the mixture.
Put butter in a pot over the fire, add the burger bread and toast it with the butter. The flour mixture: put in a bowl of flour, corn starch, salt, garlic powder, onions, white pepper, ginger, then mix the ingredients and then add a little of the seasoning mixture and stir a little, then we take the chicken from the seasoning mixture and put it in the flour mixture and stir in it Then put it in a hot frying pan for 7-8 minutes. We put a little sauce on the bread with pickles and coleslaw, then fried chicken, put cheddar cheese on top, close the bread on the second layer and serve.

C H E F O M A R

Bon Apetit!