

# TRUMP TOWER ZINGER BURGER

## INGREDIENTS



- 30 g Chilli Heatwave Doritos
- 1 teaspoon chili powder
- 1 teaspoon garlic flakes
- 1 teaspoon paprika
- 1 teaspoon onion flakes
- 4 chicken breasts
- 1 cup cornflour
- 2 egg
- 1 seeded burger buns, halved and toasted
- 1 red onion, sliced
- 1 large tomato, sliced
- Crispy iceberg lettuce, shredded
- Sweet mayonnaise
- 1 tbsp Salt

## DIRECTION

1. Preheat the oven to 320 degrees Fahrenheit. Line a baking tray with non-stick paper or spray it well with cooking spray.
2. Place the Doritos into a zip-seal bag and crush using a rolling pin or meat mallet – any hard item will work, even the spine of a book!
3. Add the chili powder, garlic, paprika, and onion flakes inside the bag and shake vigorously to ensure that all the ingredients mix well. You can stop when you have even-sized fine crumbs.
4. Ensure that your chicken breasts are very dry by patting them with a paper towel.
5. Place the cornflour into a flat bowl. Whisk the egg well and place the beaten egg into another flat bowl. Lastly, add the Doritos crumb into a third flat bowl.
6. Take one chicken breast at a time and coat them in the cornflour, then egg and lastly the Doritos crumb. Repeat the process once more so you have double-crumbed each breast.

7. Ensure that you shake each chicken breast so any excess cornflour falls off. This will help the egg and Doritos crumb stick better and will create a beautiful crisp chicken breast.
8. Place the crumbed chicken breasts on the baking tray and bake for 20-25 minutes. Turn the chicken breasts and bake for another 10-15 minutes. Before removing the chicken from the oven, make sure it is completely cooked through and crispy.
9. To assemble your burger, start by lightly toasting your seeded buns halves. To assemble, place your Zinger patty on the bottom bun, followed by red onion rings, a slice of juicy tomatoes, crisp lettuce and their signature sweet mayonnaise.
10. Top with the other bun half and serve immediately with your favorite KFC side dish.