



Bao Buns with Crispy Chicken and Coleslaw

🕒 20–25 Min   

Preparation

- 1 Cut the chicken into strips. Pour 500 ml of cold water into one bowl and the Kotányi coating mix into another.
- 2 Dip each piece of chicken briefly into the water, then immediately coat it with the Kotányi mixture.
- 3 Heat oil in a pan to 160 °C and fry the chicken for about 4 minutes until golden brown. Drain on a strainer to remove excess oil.
- 4 In a bowl, mix the vegetables, mayonnaise, Greek yogurt, lemon juice, and seasonings. Stir well.
- 5 Fill each bao bun with 1 tablespoon of coleslaw and about 50 g of crispy chicken. Sprinkle with sesame seeds and serve.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the chicken:

400 g Chicken breast fillets
1 packet ♦ Crispy breading mix, classic
Oil, for frying

For the coleslaw:

200 g Carrots, grated
300 g Cabbage, grated
150 g Purple cabbage, grated
2 Spring onions, sliced
100 g Mayonnaise
1 tbsp Greek yogurt
Juice of ½ lemon
Salt and pepper, to taste

For serving:

8 Bao buns
Sesame seeds

