

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