

# BUTTERMILK CHICKEN CHIPOTLE BURGER WITH RANCH DRESSING

Crispy, smoky, spicy and tangy. What's not to like?



PREP TIME  
20 MIN



COOK TIME  
10 MIN



SERVINGS  
4

## Ingredients

- 1lt buttermilk
- 5 tbsp [Blenders Ranch](#)
- 5 tbsp [Blenders Sriracha](#)
- 2 tbsp smoked paprika
- 5 tsp coarse salt, plus more for seasoning
- 2 red onions, sliced
- 4 garlic cloves, smashed
- 4 (100g) skinless boneless chicken breast
- 1kg plain flour
- Freshly ground black pepper
- 100ml [Blenders Chipotle Mayonnaise](#)
- 2 beef tomatoes, sliced
- 1 head of iceberg lettuce, chopped
- 4 brioche buns

## Allergens

Contains Gluten, Eggs, Milk, Mustard

## Method

1. In a large plastic tub place the chicken breasts, [ranch](#), [sriracha](#), paprika, garlic, salt, and buttermilk and cover tightly. Refrigerate for 24 hours.
2. Drain the chicken. Season the flour with the salt and pepper. Dredge the chicken in the flour, pressing the flour into the chicken.
3. Deep-fry for 8-10 minutes until the chicken reaches 74°C.
4. Place the brioche buns under the grill for 2 minutes. Spread the [chipotle mayo](#) on both sides of the bun. Place iceberg lettuce on the base. Place the chicken breast on the lettuce and top with red onion and sliced tomatoes.
5. Finally add a drizzle more ranch dressing before placing the top of the bun.

