# Crispy Curry Chicken Sandwich

*Tender chicken thighs dipped in curried tomato batter and fried until golden. Layered with beefsteak tomato, lettuce, red onion, lemon aioli—all in a Challah bun.*



## PREPARATION

**Yield: 10 servings**

1. Make the curried tomato batter: In a blender, puree all ingredients until smooth. Set aside.
2. Make the lemon aioli: In a mixing bowl, whisk mayonnaise and lemon juice together. Transfer to squeeze bottle and keep chilled.
3. Batter and fry the chicken thighs: Dredge each chicken thigh half in flour then coat in curried tomato batter. Deep fry each piece for 3-5 minutes, until chicken is golden brown and reaches an internal temperature of 165°F.
4. Assemble each sandwich in the following order: Burger bun heel, 1 tbsp lemon aioli, 1 green lettuce leaf, 1 slice of tomato, 1 piece of fried chicken thigh, 2 red onion rings, burger bun crown.

## INGREDIENTS

### LEMON AIOLI

- [ ] ⅔ (.66) cup mayonnaise
- [ ] 2 tsp lemon juice

### CURRIED TOMATO BATTER

- [ ] 1¼ (1.25) cups all-purpose flour
- [ ] 4 tbsp curry powder
- [ ] 4 tbsp garlic granules
- [ ] 4 tbsp onion powder
- [ ] 2½ (2.5) tbsp tomato paste
- [ ] 2 cups chicken stock
- [ ] 1¼ (1.25) tsp baking powder
- [ ] 2 tsp kosher salt

### FRIED CHICKEN THIGHS

- [ ] 5 Noor Al-Jabal® Boneless Thighs, Skinless, (47608), cut into halves crosswise
- [ ] ⅔ (.66) cup all-purpose flour

### BURGER ASSEMBLY

- [ ] 10 Challah burger buns
- [ ] 10 slices beefsteak tomato
- [ ] 10 pieces green lettuce, washed and dried
- [ ] 20 red onions, sliced into rings

## NOTES

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