

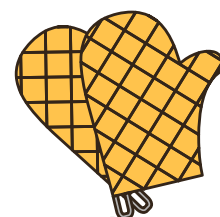
Ingredients

- 400g packet crumbed chicken burger patties
- 8 mini flour tortillas
- 350g coleslaw mix
- 2 tbsp fresh lime juice
- 1 large avocado, sliced
- Tonkatsu sauce, to serve
- Kewpie mayonnaise, to serve
- Fresh coriander leaves, to serve



Directions

Step 1



- Preheat oven to 220°C/200°C fan forced
- Arrange 400g packet crumbed chicken burger patties on a baking tray.
- Bake, turning halfway, for 15 minutes or until cooked through.
- Cut each burger patty into 8 slices



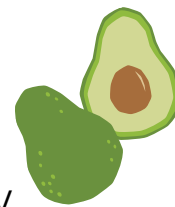
Step 2



Meanwhile

- Heat a non-stick frying pan over medium-high heat.
- Spray with oil.
- Cook the 8 mini flour tortillas for about 30 seconds each side or until golden.
- Transfer to a plate and cover with a tea towel.
- Combine just the 350g coleslaw mix and 2 table spoon fresh lime juice in a bowl.

Step 3



- Top tortillas with slaw mixture.
- Top with Burger slices, 1 large avocado sliced, Tonkatsu sauce, and Kewpie mayonnaise.
- Sprinkle with coriander to serve.

