

## KOTA GRILLED CHICKEN AND EGGS



**Serving:** 4

**Cooking Time:** 30 min

**Prep Time:** 20 min

### **INGREDIENTS**

- Onion rings

- 1 larger egg, lightly beaten
- 50g cake flour
- Salt and freshly ground pepper to taste
- 1 onion, sliced
- 2 potatoes, thinly cut
- 30ml (2 tbsp) chip spice or paprika
- Thick bread, halved and crumb removed leaving the casing intact
- 45ml (3 tbsp) atchaar
- 2 chicken breast, lightly grilled and sliced
- 2 large eggs, fried
- 60ml (¼ cup) cheddar cheese, freshly grated
- 6 lettuce leaves

## INSTRUCTIONS

1. For the onion rings, place the egg into a bowl and in another the flour and season. Dip the onion rings individually, first into the egg and then dust into the flour. Use the same hot oil from the chips and gently drop the flour coated onion rings into the hot oil and fry until golden. Drain.
2. Heat enough oil to deep-fry the potatoes and drain. Place on a bowl and sprinkle with the chip spice or paprika.
3. Place the bread on a working surface and spoon in the atchaar. Start filling with the rest of the ingredients as well as the onion rings and serve.