

Buttermilk Chicken Rolls with Simple Slaw



Serves 4 **Prep 40 mins + 1h marinade** **Cooking 20 mins** **Easy**

Ingredients

4 large chicken thigh fillets
284ml tub buttermilk
1/4 small shredded white cabbage or Chinese leaf
1/2 red onion, finely sliced
2tsp white wine vinegar
2 tbsp mayonnaise
oil for frying
4 brioche buns, toasted
gem lettuce to serve

Coating mix

100g plain flour
1½ tsp paprika
½ tsp celery salt
½ tsp thyme

1. Toss the chicken pieces in a bowl with the buttermilk and seasoning. Cover and leave for an hour or more.
2. To make the slaw, toss the cabbage or Chinese leaf and onion with vinegar, a pinch of salt and mayonnaise.
3. Heat the oven to 200C/ Fan 180C/Gas 6. Put a small roasting rack over a roasting tin. Mix the coating ingredients, season and put on a plate. Take each piece of chicken and shake it, leaving excess buttermilk behind. Toss in the spiced flour to coat.
4. Heat 2 cm of oil in a large deep non-stick frying pan until a cube of bread browns in 30 seconds, Add the chicken pieces and fry for a few minutes on both sides until golden.
5. Transfer each piece to the roasting rack and tray, then put in the oven for 15 minutes to finish cooking. Stuff into the brioche buns, with lots of slaw and a few lettuce leaves.