

Less than 30 minutes (+ 1 ½ hours chill time)

Serves 5

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Ingredients:

Chicken:

- Salt and milled pepper
- 4 (about 100g each) chicken breasts, cut into thick strips
- 2 cups (500ml) buttermilk
- 3 cloves garlic, chopped
- ¼ cup (60ml) sriracha
- 3 Tbsp (45ml) chopped fresh coriander
- 1 ½ cups (225g) cake flour
- 1 cup (125g) cornflour
- Vegetable oil, for frying

Salad:

- 1 packet (100g) PnP crimson salad
- 4-5 radishes, sliced
- 1 Mediterranean cucumber, shaved
- ½ punnet (175g) PnP medley tomatoes
- Salt and milled pepper
- ½ wedge (50g) blue cheese
- ⅔ cup (100ml) buttermilk
- Juice (30ml) and grated peel of ½ lemon
- Glug olive oil
- Chopped fresh parsley and lemon wedges, for serving

Method

1. Season chicken well.
2. Combine buttermilk, garlic, sriracha and coriander and marinate chicken for 1 hour or overnight.

3. Combine flours and season well.
4. Using a fork, mix $\frac{1}{4}$ cup (60ml) marinade into flour and stir vigorously to create large flakes.
5. Evenly coat chicken in flour, working in batches.
6. Chill for at least 30 minutes (this will help the batter cling to chicken when fried)
7. Deep-fry in batches in hot oil for about 4-6 minutes and drain on kitchen paper.
8. Arrange salad leaves, radish slices, cucumber and tomatoes on a platter and season.
9. Blitz blue cheese with buttermilk and lemon.
10. Season and drizzle with olive oil.
11. Serve chicken and salad with blue cheese dressing and garnish with parsley and lemon wedges.