

OVERALL time: 45 mins

Korean Fried Pork Schnitzel Burger with Slaw

Crispy pork schnitzels meet crunchy slaw and creamy mayo in these bold, flavour-packed burgers — a street food-inspired favourite.

Metric

Number of servings : 4

ingredients

Main

- 4 Pork chops, deboned and skin removed
- 250 ml Flour
- 2 Eggs, beaten
- 375 ml Panko breadcrumbs
- For frying Vegetable oil
- 4 Charcoal/ regular hamburger buns, sliced and buttered

To Assemble

- 125 ml Mayonnaise
- 15 ml **Cape Herb and Spice Korean Style BBQ Rub**
- 0.5 Juice of lime
- 150 g Asian slaw mix
- 4 Lettuce leaves
- Small bunch of fresh coriander

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 25 mins

Place the pork chops between two sheets of cling wrap. Flatten the pork chops using a meat mallet until about 1 cm in thickness and season with salt. Set up a breading station and prepare three large, shallow bowls. In the first bowl, combine the **Cape Herb & Spice Korean Style BBQ**

Rub and the flour. In the second bowl, add the beaten eggs. Place the panko in the third bowl. Dip each pork chop first in the seasoned flour (shake off any excess flour), then in egg, and finally, press into the panko until well coated. Heat the oil in a deep pan or pot to 180 °C. Fry the pork schnitzels, two at a time, for 3–4 minutes per side until golden and crispy. Transfer to a wire rack. Preheat the oven or air fryer to 180 °C and bake for 8–10 minutes until cooked through. Toast the buttered buns in a dry frying pan until golden.

To Assemble

Mix the mayo, **Cape Herb & Spice Korean Style BBQ Rub** and lime juice together. Use some of the mayo to lightly dress the slaw and spread the rest on the buns. Add lettuce to each bun, top with a fried pork schnitzel and add a helping of dressed slaw to each. Top with coriander and close with the bun top. Serve immediately.

Recipe by CRUSH magazine

<https://www.capeherb.co.za>

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