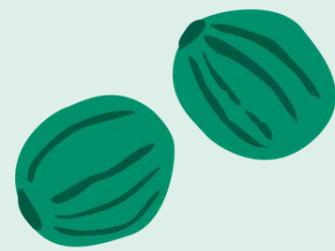


# Chicken **CHASSEUR** **HOTPOT**



## Ingredients

1kg Diced Chicken Breast or Thigh  
20g Verstegen Binding DS Pure  
20g Verstegen Spice Mix for Chicken  
750g Verstegen Chasseur Sauce  
Verstegen World Grill French Garden Pure  
Verstegen Red Pepper Berries Pure  
Verstegen Decoration France  
120g Button Mushrooms  
100g Diced Onion  
Thin Sliced Jacket Potatoes (pre steamed for 8 minutes)

## Method

Mix the Verstegen Binding DS & Spice Mix for Chicken with the chicken.

Add the Verstegen Chasseur Sauce, mushrooms & onion and mix. Portion into smooth wall foils, top with sliced potato and brush with Verstegen World Grill French Garden.

Garnish with Verstegen Red Pepper Berries & Decoration France.

Oven cook 180°C for 30–35 minutes or until cooked through.



**Verstegen** adds that extra something.

