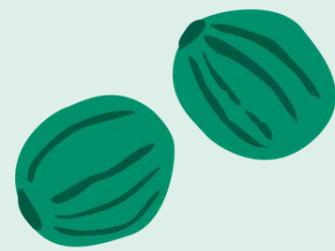


Chicken **DINNER** **MINI MEAL**



Ingredients

1 Medium Sized, Ready-made Yorkshire Pudding
30g Verstegen Hachee Sauce
Verstegen Basic Seasalt & Lampong World Grill Pure
1 Cocktail Pig in Blanket
1 Small Stuffing Ball
60g Piece of Chicken Breast
Ready-made Mashed Potato
Sage Leaves
Verstegen Decoration France

Method

Cover the base of the Yorkshire pudding with Verstegen Hachee Sauce.

Top the sauce with the mashed potato.

Coat the piece of chicken fillet in Verstegen Seasalt & Lampong World Grill.

Arrange the pig in blanket, stuffing ball and chicken fillet on the mash.

Garnish with sage leaf and Verstegen Decoration France.

Cook in the oven for 20 mins at 160°C .



Verstegen adds that extra something.

