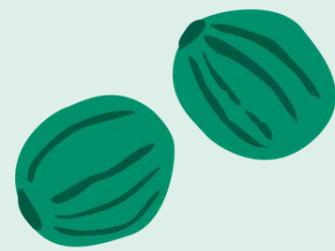


# Farmhouse CHICKEN MEATBALLS



## Ingredients

Chicken Meatballs (using Verstegen Stroganoff Burger Mix)

Verstegen Schnitzelmix Stroganoff

Verstegen Chasseur Sauce

Verstegen Batter and Shake Mix

Cherry Tomatoes on the Vine (Garnish)

Fresh Rosemary (Garnish)

Fresh Thyme (Garnish)

Chestnut Mushrooms (Garnish)

## Method

Make your meatballs and roll in Verstegen Batter and Shake Mix then roll into the Verstegen Schnitzelmix Stroganoff ensuring to have a nice even coat all around the meatball.

Layer a bed of the Verstegen Chasseur Sauce into the bottom of a smooth wall foil.

Place the crumbed meatballs on top of the chasseur sauce and garnish with the tomatoes, mushroom slices and fresh herbs.

Cook at 180°C for 25/30 minutes, ensure food is piping hot before serving.



**Verstegen** adds that extra something.

