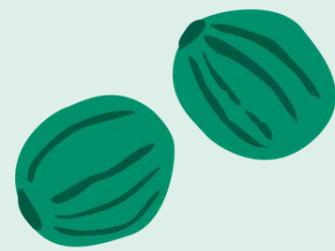


French CHICKEN STEW



Ingredients

1kg Diced Chicken Breast
20g Verstegen Binding DS
20g Verstegen Spice Mix for Chicken
600g Verstegen Chasseur Sauce
40g Verstegen World Grill French Garden Pure
100g Diced White Onion
300g Butterbeans
Plum Tomatoes
Fresh Rosemary
Verstegen Decoration Blend Rotterdam Pure

Method

Mix the Verstegen Binding DS and Spicemix for Chicken together and rub into the diced chicken, ensuring all surfaces are well coated.

Add the butterbeans, diced onion and Verstegen World Grill French Garden and mix well.

Add the Verstegen Chasseur Sauce and mix well, serve into display tray and garnish with the plum tomatoes, fresh rosemary and Verstegen Decoration Blend Rotterdam.

Cook at 180°C for 35/40 minutes, ensure food is piping hot before serving.



Verstegen adds that extra something.

