

Garlic CHASSEUR CHICKEN LEGS



Ingredients

Fresh Chicken Legs

Baby Shallots

Button Mushrooms

Verstegen Chasseur Sauce

Verstegen World Grill Spanish

Harbour Pure

Verstegen Decoration Blend

France

Cherry Tomatoes on the Vine

Fresh Garlic

Fresh Herbs

Method

Add some baby shallots and button mushrooms to the Verstegen Chasseur Sauce and mix well, once mixed add a bed of the sauce to a smooth wall foil.

French trim your chicken legs and score down to the bone.

Coat your chicken legs in the Verstegen World Grill Spanish Harbour and place two legs on top of your Chasseur Sauce.

Garnish with the cherry tomatoes, fresh garlic, mixed herbs and a

sprinkle of the Verstegen Decoration Blend France.

Cover with foil and cook at 170°C for 45/50 minutes, allow to rest for 5 minutes before serving.



Verstegen adds that extra something.

