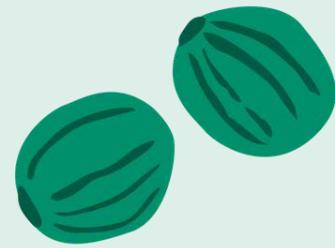


Lemon PEPPER CHICKEN



Ingredients

1kg Chicken Fillet Strips
10g Verstegen Binding DS Pure
10g Verstegen Tjap Tjoi Spice Mix
400g Verstegen Lemon Coriander
Sauce Pure
400g Verstegen Asian Black Pepper
Sauce
Verstegen White Sesame Seeds
Verstegen Star Anise Pure
100g Sliced Red Onion
100g Sliced Mix Peppers
50g Water Chestnuts
50g Bamboo Shoots
Spring Onion

Method

Mix the Verstegen Binding DS and the Verstegen Tjap Tjoi Spice Mix together and coat the chicken strips, ensuring all surfaces are coated. Add all the sliced vegetables, water chestnuts and bamboo shoots to the bowl and mix in the Verstegen Lemon Coriander Sauce and Verstegen Asian Black Pepper Sauce. Mix well and place into serving dish. Finally garnish with Verstegen White Sesame seeds, Verstegen Star Anise and chopped spring onion.

Cook at 180°C for 30/35 minutes, ensure food is piping hot before serving.

Verstegen adds that extra something.

