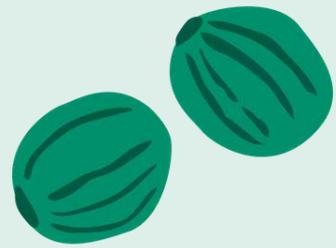


# Mexican MILANESE



## Ingredients

Fresh Chicken Fillets

**Verstegen Schnitzelmix Tex Mex**

**Verstegen Batter and Shake**

**Verstegen Chilli Con Carne Sauce Pure**

**Verstegen Sliceable Nacho Sauce**

Grated Cheddar Cheese

Diced Jalapenos

Mixed Beans

Fresh Chillies

## Method

Butterfly your chicken fillets and coat in the Verstegen Shake and Batter mix, then coat the battered chicken fillets in the Verstegen Schnitzelmix Tex Mex.

Mix the Verstegen Chilli Con Carne Sauce with the mixed beans, then spoon this mix on top of the Mexican chicken schnitzels.

Top with the grated cheddar cheese and diced Verstegen Sliceable Nacho Sauce and diced jalapenos.

Garnish with fresh chillies.

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



**Verstegen** adds that extra something.

