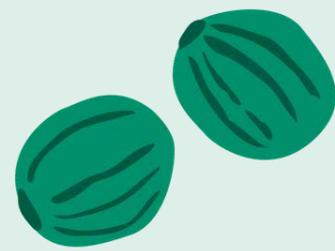


Moroccan CHICKEN STEW



Ingredients

1kg Diced Chicken Thigh
10g Verstegen Binding DS Pure
15g Verstegen Spicemix Del Mondo Medina
50g Verstegen World Grill Ginger Lemon Chilli Pure
800g Verstegen Lemon Coriander Sauce Pure
100g Diced Red Onion
100g Carrot Strips
150g Diced Mixed Peppers
Garnish – Lemon Slices, Lemon Rind

Method

Mix the Verstegen Binding DS & Verstegen Medina Spice Mix together & combine with the chicken.

Add the vegetables, Verstegen Lemon Coriander Sauce and Verstegen Ginger Lemon & Chilli World Grill and mix well.

Garnish with Lemon slices, rind and a dusting of Verstegen Medina Spice Mix.

Oven cook 170°C for 20–25 minutes.

Verstegen adds that extra something.

