

# Naked **KIEV WITH LEMON**



## Ingredients

Chicken Supremes (skin on)

Pork Sausage Meat

**Verstegen Sliceable Garlic Sauce**

**Verstegen Spanish Harbour**

**World Grill Pure**

**Verstegen Lemon Coriander Sauce Pure**

**Verstegen Red Pepper Berries Pure**

Lemon Zest

## Method

Pull back the chicken skin and make a pocket in the breast, place a piece of Verstegen Garlic Sliceable Sauce and then seal it with the pork sausage meat.

Place skin back over and brush with Verstegen Spanish Harbour World Grill.

Sit on a bed of Verstegen Lemon Coriander Sauce and garnish with Verstegen Red Pepper Berries and lemon zest.

Oven cook 180°C for 25–30 minutes or until cooked through.



**Verstegen** adds that extra something.

