

Asian *Butter Chicken* Parmos



Ingredients

Chicken fillets

Verstegen Batter and Shake

Verstegen Crispy Breeding Asian

Kumar's Butter Chicken Sauce

onion bhaji

spring onion, sliced

red chillies

Verstegen Black Sesame Seeds

Method

Butterfly the chicken breasts to create two even steaks.

Coat in **Verstegen Batter and Shake**, followed by

Verstegen Crispy Breeding Asian.

Spoon Kumar's Butter Chicken Sauce over each parmo and crumble the onion bhaji on top.

Garnish with sliced spring onion, red chilli and **Verstegen Black Sesame Seeds**.

Verstegen adds that extra something.

