

Oriental Black Pepper Chicken Tenders



Ingredients

chicken fillets

Verstegen Batter and Shake

Verstegen Crispy Breeding Asian

Asian

Verstegen Oriental Black Pepper Sauce

Verstegen White Sesame Seeds

1 tin bamboo shoots

1 tin water chestnuts

mixed peppers, sliced

red onion, sliced

Method

Cut the chicken fillets into strips.

Coat the chicken strips in **Verstegen Batter and Shake**, followed by **Verstegen Crispy Breeding Asian**.

Place onto a bed of **Verstegen Oriental Black Pepper Sauce** with the bamboo shoots, water chestnuts, sliced peppers and red onion.

Garnish with **Verstegen White Sesame Seeds**.

Cooking

Oven cook at 180°C for 25 minutes.

Verstegen adds that extra something.

