



# KOREAN CHICKEN

## MEAL KIT

### INGREDIENTS

Minced Chicken

Verstegen Korean World Grill

Red Onion *[small dice]*

Mixed Peppers *[small dice]*

Spring Onion *[thinly sliced]*

Black & White Sesame Seeds  
*[garnish]*

Chives *[garnish]*

### MEAL KIT FOILS USED

- Large Foil,  
1 x Small Foil Insert & Lid.

### METHOD

- Coat the minced chicken with 10% World Grill *[extra usage to coat veg when cooking]*.
- Place 200g of the red onion and peppers into a small foil insert and place in the tray.
- Place 500g of the chicken into the tray.
- Garnish with spring onions and sesame seeds.
- Add the lid, label and display.

### COOKING GUIDE

- STEP 1 - Sear the meat.
- STEP 2 - Add the vegetables and cook for 3-5mins.

*Please note that all recipes and cooking instructions are intended as a guideline only.*

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