



Honey Mustard Chicken Breasts

INGREDIENTS

2 Chicken Fillets
(180g-200g per fillet)

250g-300g **Verstegen Honey Mustard Sauce**

Verstegen Spicemix for Chicken

Verstegen DS Binder

Black Onion Seeds

METHOD

- Season the chicken with a light dusting of the Spicemix for Chicken and Binder.
- Place two chicken fillets into a smoothwall foil tray and spoon over the Sauce.
- Garnish with Black Onion Seeds.

COOKING GUIDE

- Oven cook at 180°C for approx 35-40 mins.

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

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