



Chicken Royale

INGREDIENTS

2	Chicken Fillets (180-200g per fillet)
1/2	Leek (halved & thinly sliced)
200g	Verstegen Gratin Sauce
	Verstegen Spicemix for Chicken
	Verstegen DS Binder
	Verstegen Rotterdam Decoration Blend
	Cheddar Cheese (grated)

METHOD

- Season the chicken with a light dusting of the Spicemix for Chicken and a sprinkle of the Binder.
- Place the leeks into the base of a smoothwall foil tray.
- Place two chicken fillets on top and spoon over the Sauce.
- Sprinkle over the grated cheese and garnish with Decoration Blend.

COOKING GUIDE

- Oven cook at 180°C for approx 25-30 mins.

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

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