



Korean Chicken with Ketjap Sauce

INGREDIENTS

2 Chicken Fillets
(180-200g per fillet)

35g Verstegen Korean World Grill

300g Verstegen Ketjap Sauce

Sesame Seeds (garnish)

Fresh Coriander (garnish)

METHOD

- Coat the chicken with the Verstegen Korean World Grill.
- Place two chicken fillets into a smoothwall foil tray and spoon over the Sauce.
- Garnish with coriander and sesame seeds.

COOKING GUIDE

- Oven cook at 180°C for 25-30 mins.

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

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