



Lemon Pepper Chicken

INGREDIENTS

2 Chicken Fillets
(180-200g per fillet)

5g RAPS Lemon Pepper Seasoning Rub
Verstegen DS Binder

300g Verstegen Lemon Coriander Sauce
Fresh Lemon Twists *(garnish)*

Fresh Parsley *(garnish)*

METHOD

- Season the chicken with the RAPS Lemon Pepper Seasoning Rub and dust with the Binder.
- Place two chicken fillets into a smoothwall foil tray and spoon over the Sauce.
- Garnish with lemon and parsley.

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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