



Chicken Francais with Burgundy Sauce

INGREDIENTS

2 Chicken Fillets
(180-200g per fillet)

Verstegen Spicemix for Chicken

Verstegen DS Binder

300g **Verstegen Burgundy Sauce**

Mini Pickled Onions *(garnish)*

Thyme *(garnish)*

METHOD

- Season the chicken with the Spicemix for Chicken and dust with the Binder.
- Place two chicken fillets into a smoothwall foil tray and spoon over the Sauce.
- Garnish with onions and thyme.

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.

Aberdeen	01224 723 550	Newport	01633 898 150
Bellshill	01698 749 595	Haverhill	01440 710 060
Newcastle	0191 496 2680	Newbury	01635 265 160
Chorley	01257 226 000	Exeter	01395 234 970
Leeds	01977 210 230	Ashford	01233 612 220
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