



Chicken Arrabiatta

Looks Like



Ingredients

Ingredient	Quantity	Unit
Brakes Chopped Tomatoes in Tomato Juice	750.00	g
Caterers Pride Tomato Paste 1x800g	50.00	g
Brakes Tomato Sauce	25.00	ml
Cooks Garlic Puree 1x1.2kg	5.00	g
Brakes Extended Life Rapeseed Oil	7.50	ml
Brake Mild Chilli Powder 1x500g	1.00	g
Brakes Oregano	5.00	g
ONIONS SPANISH	100.00	g
CARROTS	50.00	g
Brakes Diced Mixed Peppers	50.00	g
Fresh Diced Chicken Breast	680.00	g

Preparation Notes

Method:

1. Heat the oil in a frying pan until hot, add the oil then onions, carrots, peppers then add the tomatoes and gently simmer
2. Add the garlic, chilli and half of the oregano and cook for 10 minutes, until reduced and thickened. Season to taste, add salt, pepper.
3. Heat the oil, add the chicken and the rest of the oregano and cook through.
4. Combine the sauce with the chicken, heat through until hot.

Allergen Info

CEREAL GLUTEN	N
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	N
MILK	N
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	N
BARLEY	N
RYE	N
SPELT	N
KAMUT	N
OATS	N

I : YES
N : NO
M/C : MAY CONTAIN
U : UNCLASSIFIED (BY MANUFACTURER/PROVIDER)