



# Roast Chicken & Stuffing Yorkshire Pudding Wrap

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
Brakes 8 Fully Baked Yorkshire Puddings	5.00	Each
Chicken Fillet Farm Assured	700.00	g
Sysco Classic Sage & Onion Stuffing Mix	250.00	g

## Preparation Notes

### Method:-

On your notes to the butcher ask for skin on fillets cut in half length ways.

1. Coat the chicken fillet in oil and brown in a hot pan. Place the fillets in roasting tins. Roast or steam in the oven for approx 20-25 minutes or until cooked through on, 180&deg;C.
2. Allow the fillets to stand for 10 minutes, in a hot cupboard, before carving.
3. Slant the knife and carve across the grain into thick strips.
4. Portion the sliced meat into tins for serving.
5. Pour on a little juice, lid the tins and keep hot.
6. Reserve the remaining juices for gravy.
7. Make the stuffing according to the packet instructions.

### Tip:

The stuffing is easier to serve if portioned with an ice-cream scoop before cooking, serve alongside the chicken fillets. Chicken Thighs can be used also.

## Allergen Info

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

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