



# Roast Chicken & Stuffing Yorkshire Pudding Wrap

## Looks Like



## Ingredients

Ingredient	Quantity	Unit
Brake 8in Bake Giant York Pud161308 1x18	5.00	Each
Chicken Fillet Farm Assured	700.00	g
Sysco Classic SageOnion Stuffing 3.5kg	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	Y
CRUSTACEA	N
FISH	N
MOLLUSCS	N
PEANUTS	N
SESAME SEEDS	N
SOYBEAN	N
TREE NUTS	N
CELERY / CELERIAC	N
EGGS	Y
MILK	Y
MUSTARD	N
LUPIN	N
ADDED SULPHUR DIOXIDE	N
WHEAT	Y
BARLEY	N
RYE	N
SPELT	N
KAMUT	MC
OATS	N

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