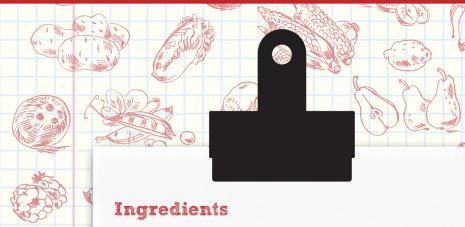


Roast Chicken & Stuffing Yorkshire Pudding Wrap



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.

- 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°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.



Looks Like