Piri Piri Stuffed Chicken

A sweet and spicy tomato treat filled with an oozing cheese centre.

Method

	Ingredients	%	Example Batch (g)
1	CHICKEN BREAST	77.0%	770
2	CREAM CHEESE	8.0%	80
3	GRATED CHEESE	8.0%	80
4	PIRI PIRI MARINADE 2.3 KG BOTTLE, SJ# MM12625	7.0%	70
		100%	**1,000**

1. Cut a pouch into the chicken breasts
2. Mix the grated cheese and cream cheese together
3. Fill the mixture into the chicken breast
4. Brush the marinade all over the chicken breast parcels
5. Garnish and display

Cooking Suggestion

Place in a frying pan and fry until the chicken is cooked thoroughly. Alternatively oven cook at 180 degrees for 20-30mins.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery
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