

Chicken Kiev

Tender chicken breast stuffed with garlic-herb butter!

Cooking Instructions

Oven from Frozen

Temperature: 180°C

Time: 20 mins

- 1) Preheat the oven to 180°C.
- 2) Heat 4-5 tablespoons of vegetable oil in a frying pan to a medium heat.
- 3) To test the oil is ready, dip the end of a chicken Kiev into the oil, if it sizzles then its ready!
- 4) Fry your chicken Kiev for 1 minute on each side to get a golden colour.
- 5) Transfer to a baking tray and place into a preheated oven. Bake for 12 minutes. Serve immediately.

Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

Always wash hands, surfaces and utensils thoroughly after contact with raw meat.

Always ensure meat is completely cooked before consuming.

