

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.



Croquette Potatoes

Creamy mashed potato with a crispy breadcrumb coating!

Cooking Instructions

Shallow fry from frozen

Time: 10 mins

- 1) Place enough vegetable oil in a pan so that it is around 1CM deep and heat to a medium heat.
- 2) To test the oil is hot enough dip the end of a potato croquette into the oil, if it starts to sizzle, its ready! Be careful not to over crowd the pan so you can easily turn the croquettes.
- 3) Fry your croquettes until golden and crispy which should take 6 - 8 minutes.
- 4) Gently turn your croquettes regularly (every 2-3 minutes) to ensure an even crisp all over.
- 5) Once cooked place onto some kitchen paper to remove excess oil and then serve immediately.

Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.



Crunchy Chicken

Crunchy and crispy chicken strips! Ready in no time.

Cooking Instructions

Oven from Frozen

Temperature: 180°C

Time: 20 mins

- 1) Preheat the oven to 180°C.
- 2) Using a pastry brush, brush both sides of each chicken strip with some vegetable oil and place onto a baking tray.
- 3) Bake for 20 minutes, turning the chicken strips over half way to cook both sides. Serve immediately.

Shallow Fry from Frozen

Time: 10-12 mins

- 1) Place enough vegetable oil into a pan so that it is around 1CM deep and heat to a medium heat. To test the oil is hot enough dip the end of a chicken strip into the oil, if it starts to sizzle, its ready!
- 2) Fry your chicken strips for 6-7 minutes, turning them over half way.
- 3) Once cooked place onto some kitchen paper to remove excess oil and then 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.



SMILEY'S HOME FOODS

Kofta

Our famous kofta made with delicious seasoned minced meat!

Cooking Instructions

Fry from frozen

Time: 10 minutes

- 1) Place 3-4 tablespoons of vegetable oil into a frying pan and heat to a medium heat.
- 2) Fry the koftas for 6-8 minutes, turning regularly to ensure an even, golden exterior.
- 3) Once cooked place onto some kitchen paper to remove excess oil and then 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.

