



## BROCCOLI AND CHEESE MEAL

If you're a busy cafe or restaurant looking for a versatile and time-efficient solution to your menu, look no further than Chicken Duets. With their quick prep time and easy-to-make nature, they're the perfect addition to any mealtime rush. Not only are they convenient, but they also offer great value for money, made with oven-roasted vegetables and rosemary potatoes that are sure to satisfy any appetite. Packed with flavour and nutrients, these duets are a delicious and healthy option that your customers will love.

**2 SERVINGS     35 MINS**

### WHAT YOU NEED INGREDIENTS & EQUIPMENT

- Ingham's Chicken Duets Broccoli & Cheese
- Potatoes
- Garlic
- Rosemary
- Zucchini
- Red & yellow capsicum
- Cherry tomatoes
- Red onion
- Broccoli
- Salt & pepper

### HOW TO COOK IN A FEW SIMPLE STEPS

1. Cook Ingham's Chicken Duets Broccoli & Cheese as per the instructions on the box.
2. Cut potatoes in quarters and roast together with some garlic and rosemary.
3. Chop the zucchini, capsicum, onion and broccoli and roast together with the cherry tomatoes.
4. Season with salt & pepper and serve while hot.

