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COOKING DOESN'T HAVE TO BE COMPLICATED!



TEMPURA BREAST NUGGET PARMIGIANA BITES

WITH SOUR CREAM DIPPING SAUCE









PREP TIME: 5 MIN OOK TIME: 15 MIN METHOD: BAKE

TEMPERATURE: 200°C

WHAT YOU NEED:

INGREDIENTS

- Tempura Breast Nuggets
- Slices of smoked ham, cut into small rectangles
- Tomato passata or pasta sauce
- Green shallots, trimmed, thinly sliced
- · Cheddar cheese, grated
- Sour cream
- Tablespoon buttermilk
- Basil to garnish

HOW TO COOK:

METHOD:

- 1. Preheat oven to 200°C. Spread Chicken Nuggets evenly on a lightly greased oven tray and cook for 10 minutes, turning once.
- 2. Place two rectangles of sliced ham on top of each nugget. Spoon or pipe some passata on top of the ham and sprinkle cheese on top. Bake for a further 5 min or until cheese melts.
- 3. Meanwhile, for the dipping sauce, use a stick blender to pulse the sour cream and buttermilk. Process until just combined. Add in shallots and season.
- 4. Serve the nuggets warm, with sour cream dipping sauce and garnish with basil.



PRODUCT CODE:

5561900



ALTERNATIVE PRODUCT:

5550200 | Chicken Breast Nuggets



CHICKEN TENDER DIPPERS



PREP TIME



COOK TIME: 3.5-4 MIN



METHOD: DEEP FRY



TEMPERATURE:

WHAT YOU NEED:

INGREDIENTS:

- Crumbed Chicken Tenders
- Selection of dipping sauces

EQUIPMENT:

Cocktail skewers



PRODUCT CODE: 5563600

HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of tenders in fryer basket and cook for approximately 3.5 - 4 min.
 Drain carefully onto paper towel.
 (Oven cook instructions available on pack).
- 2. Carefully insert skewer into chicken tenders.
- 3. Arrange on a platter alongside dipping sauces of choice.

Hot Tip!

Toss tenders in a spicy BBQ or honey glaze before skewering for a different flavour profile

ALTERNATIVE PRODUCTS:

0020555 | Salt & Vinegar Tenders 6405400 | Southern Style Tenders 5379600 | Devil Breast Tenders

SOUTHERN STYLE POP'EM SNACK CUPS



PREP TIME: 3 MIN



COOK TIME: 3.5 MIN



METHOD: DEEP FRY



TEMPERATURE: 180°C

WHAT YOU NEED:

INGREDIENTS:

- · Southern Pop'Ems
- · Chopped parsley to garnish

• Small serving cups



PRODUCT CODE:

5565200

HOW TO COOK:

METHOD:

- 1. Preheat oil to 180°C and cook Pop'Em chicken for 3.5 min. Drain carefully on to paper towel (Oven cook instructions available on pack).
- 2. Portion up Pop'ems into serving cups.
- 3. Garnish with parsley and serve as is, or alongside dipping sauce.



SPICY CHICKEN NUGGET SLIDERS

WITH PERI PERI MAYO DIPPING SAUCE











TEMPERATURE: 180°C

WHAT YOU NEED:

INGREDIENTS

- Chicken Breast Nuggets
- Brioche slider buns
- Burger pickles
- Cabbage coleslaw
- Peri peri mayonnaise

HOW TO COOK:

METHOD:

- 1. Preheat oil to 180°C. Place a small quantity of nuggets in fryer basket and cook for approximately 2.5 3 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
- 2. Cut your brioche slider buns in half, lightly toast and spread peri peri mayonnaise on bottom bun.
- 3. Place two nuggets, coleslaw and pickles on top and add on the bun lid.



PRODUCT CODE: 5550200

ALTERNATIVE PRODUCTS:

5561900 | Tempura Breast Nuggets 5561300 | Teriyaki Breast Medallion



TURKEY AND MANGO SALSA BITES



PREP TIME:







N/A

WHAT YOU NEED:

INGREDIENTS: Mango Salsa:

- Oven Roasted Turkey Half Breast • Diced red capsicum
- Crostini slices
- Mayonnaise
- Rocket

- Diced mango
- Chopped coriander Finely diced jalapeno
- Lime juice
- Salt

HOW TO COOK:

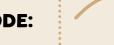
METHOD:

- 1. Thinly slice or shave Oven Roasted Turkey Half Breast and set aside.
- 2. Combine mango salsa ingredients and set aside.
- 3. Spread a layer of mayonnaise on crostini slices and top with rocket.
- 4. Place turkey slices on top, and finish with mango salsa.

Hot Tip!

Use pre-sliced turkey or chicken to save on time and labour

PRODUCT CODE: 7770100



ALTERNATIVE PRODUCTS:

5130200 | Chicken Breast Supreme 7720100 | Herb & Mustard Turkey Half Breast

WINGS DIPPING **PLATTER**





3.5-4.5 MIN





WHAT YOU NEED:

INGREDIENTS:

- Devil Wing Dings
- Crumbed Wing Dings
- Choice of dipping sauces



PRODUCT CODE: 0020540



PRODUCT CODE: 0020536

HOW TO COOK:

METHOD:

- 1. Preheat oil to 180°C. Place a small quantity of Wing Dings in fryer basket and cook for approximately 3.5 - 4.5 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
- 2. Arrange wings on a platter.
- 3. Serve alongside a variety of dipping sauces.



ALTERNATIVE PRODUCTS:

5312630 | Chinese BBQ Wings 5312730 | Buffalo Wings

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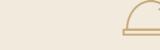


TURKEY WRAPPED GRISSINI DIPPERS

WITH BAKED BRIE AND CRANBERRY



10 MIN





METHOD: BAKE



TEMPERATURE: 180°C

WHAT YOU NEED:

INGREDIENTS

- Oven Roasted Turkey Half Breast
- Grissini
- Wheel of brie
- Honey
- Rosemary sprigs
- Cranberry sauce

HOW TO COOK:

METHOD:

- 1. Lightly score the surface of your brie and place in a small, oven proof dish.
- 2. Spread a thin layer of cranberry sauce on top and insert small sprigs of rosemary into the brie.
- 3. Place the brie into a preheated 180°C oven and bake for 15 min until melted through.
- 4. While baking, thinly slice the turkey breast, wrap around grissini and set aside.
- 5. Take brie out of the oven and drizzle with honey.
- 6. Arrange turkey wrapped grissini alongside the brie, and serve immediately.



Hot Tip!

Use pre-sliced turkey or chicken to save on time and labour

PRODUCT CODE:

7770100

ALTERNATIVE PRODUCT:

5130200 | Chicken Breast Supreme

SWEET CHILLI TENDER TACOS

WITH GUACAMOLE DIPPING SAUCE







COOK TIME: 3-4 MIN



METHOD: DEEP FRY



TEMPERATURE: 180°C

WHAT YOU NEED:

INGREDIENTS:

- Sweet Chilli Tenders
- Mini flour tortillas
- Guacamole
- Sliced red onions
- Sliced green chilli peppers
- Finely diced pineapple
- Chopped iceberg lettuce
- Fresh coriander
- Lime juice

HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of Sweet Chilli Tenders in fryer basket and cook for approximately 3 - 4 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
- 2. Combine red onions, green chillies, pineapple, coriander and lime juice to make a salsa and set aside.
- 3. Lightly toast tortillas, spread guacamole on one side.
- 4. Place a small quantity of salsa and lettuce on the tortillas, and top with Sweet Chilli Tenders.
- 5. Arrange tacos on a platter and serve immediately.



PRODUCT CODE: 5568600

ALTERNATIVE PRODUCTS:

5563600 | Crumbed Chicken Tenders 6405400 | Southern Style Tenders 5379600 | Devil Breast Tenders







DEVIL TENDER FLATBREAD SLIDERS



PREP TIME 5 MIN



OOK TIME:



METHOD: DEEP FRY



TEMPERATURE:

SPICY CHICKEN AND WAFFLE BITES



PREP TIME 5 MIN



COOK TIME:



METHOD: DEEP FRY



WHAT YOU NEED:

INGREDIENTS:

- Devil Breast Tenders
- Mini flatbread or flour tortillas
- Fresh coleslaw or salad leaves
- Thin slices of red onion
- Smokey chipotle taco sauce

HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of Devil Chicken Tenders in fryer basket and cook for approximately 3 - 4 min.
 Drain carefully onto paper towel.
 (Oven cook instructions available on pack).
- 2. Lightly toast flatbreads or tortillas in a dry pan and top with coleslaw or salad along with red onion slices.
- 3. Place a Devil Chicken Tender onto the salad and top with a generous amount of smokey chipotle taco sauce.
- 4. Plate up and serve immediately.



PRODUCT CODE: 5379600

ALTERNATIVE PRODUCTS:

5563600 | Crumbed Chicken Tenders

WHAT YOU NEED:

INGREDIENTS:

- Devil Boneless Wyngz
- Mini waffles or waffle fries
- Maple syrup (optional)



PRODUCT CODE: 5567500

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HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of Devil Boneless Wyngz in fryer basket and cook for approximately 4 min.
 Drain carefully onto paper towel.
 (Oven cook instructions available on pack).
- 2. Prepare mini waffles or waffle fries as per pack instructions.
- 3. Place one piece of Devil Boneless Wyngz on waffle and secure with a toothpick.
- 4. Drizzle with maple syrup (optional) and serve.

Hot Tip!

Substitute mini waffles for waffle fries for a more savoury twist

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COUNTRY CRISP BAHN MI







COOK TIME



METHOD: DEEP FRY



TEMPERATURE: 180°C

WHAT YOU NEED:

INGREDIENTS

- Country Crisp Chicken Strips
- Crusty bread rolls
- · Chicken pate
- Mayonnaise
- Coriander sprigs
- Cucumbers sliced length-ways
- Green onion stems
- Sliced red chillies
- Pickled carrot batons
- · Soy sauce or liquid seasoning

HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of Country Crisp Chicken Strips in fryer basket and cook for approximately 4 - 5 min. Drain carefully onto paper towel. (Oven cook instructions available on pack).
- 2. Split rolls down the centre.
- 3. Spread pate on one side, then add mayonnaise on top.
- 4. Layer in green onion, carrot, cucumber and corriander sprigs.
- 5. Top with Country Crisp Chicken Strips.
- 6. Top with fresh chilli and drizzle with soy sauce or liquid seasoning.
- 7. Close rolls and serve immediately.



Hot Tip!

Substitute Country Crisp Strips for Devil Boneless Wyngz for a spicy kick

PRODUCT CODE:

5532500



ALTERNATIVE PRODUCT:

5567500 | Devil Boneless Wyngz



HONEY SESAME TEMPURA BREAST SKEWERS



PREP TIME: 10 MIN



COOK TIME: 4.5-5 MIN



METHOD: DEEP FRY



TEMPERATURE:

WHAT YOU NEED:

INGREDIENTS:

- Tempura Breast Bites
- Honey sauce (pre-made or made in house)
- Sesame seeds

EQUIPMENT:

Cocktail skewers



HOW TO COOK:

METHOD:

- Preheat oil to 180°C. Place a small quantity of Tempura Breast Bites in fryer basket and cook for approximately 4.5 - 5 min. Drain carefully onto paper towel.
- 2. Toss Tempura Breast Bite pieces in the honey sauce, reserving a small quantity for later.
- 3. Skewer Tempura Breast Bite pieces onto sticks, and arrange skewers on a platter.
- 4. Drizzle reserved honey sauce onto skewers, sprinkle with sesame seeds and serve immediately.

SIMPLE
INGREDIENTS
PREPARED IN A
SIMPLE WAY!
THAT'S always A
GOOD WAY TO COOK



