

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

Image: Piri Piri Stuffed Chicken

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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