

Italian Orchard Chicken Thighs

Servings: 4

Cook Time: 25-30 minutes

Ingredients:

- 1000g boneless, skinless chicken thighs
- 100g Italian Orchard Marinade MM12633 (10% of meat weight)

Method

Ingredients

		%	Example Batch (g)
1	ITALIAN ORCHARD MARINADE 3KG PAIL, SJ# MM12633	10.0%	1,000
2	CHICKEN	90.0%	9,000
		100%	10,000

- Place chicken thighs in a bowl or bag. Add Marinade (use about 10% of the meat weight). Mix well to coat evenly. Cover and refrigerate for at least 4 hours or overnight.
- Cook the chicken

Serving Suggestion



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

© 2025

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS

Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE

Tel: 028 9084 1025 Fax: 028 9084 3547