

# ROAST CHICKEN PIECES

RECOMMENDED MENU  
SELLING PRICE

**R129.62**

PER KG RSP

**R19.44**

PRICE PER PORTION

## DID YOU KNOW?

Chicken is a low-fat source of protein. High in Omega 6, Vitamin B6, Vitamin B12, iron, zinc and copper, chicken contributes to our overall muscle growth.

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# ROAST CHICKEN PIECES



Yield: 1.5 kg



Prep Time: 10 min



Serves: 10



Cook Time: 40 min

## 1. COMBINE MARINADE INGREDIENTS.



30 g  
KNORR  
PROFESSIONAL  
PERI-PERI  
MARINADE



5 g  
ROBERTSON'S  
CHICKEN SPICE



10 g  
KNORR  
PROFESSIONAL  
CHICKEN STOCK  
GRANULES



80 ml  
Oil



100 ml  
Water

## 2. KEEP ASIDE.



2 kg  
Chicken pieces

## METHOD.

1. Pre-heat the oven to 160 °C.
2. Pour the marinade over the chicken pieces and mix together until the chicken is well coated. Place into a roasting dish and roast for 40 min.
3. Remove from the oven and serve.

## CHEF'S TIP.

The marinade mixture can also be used on fish, lamb, pork or beef.



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