



SLOW COOKER

HUNTERS CHICKEN (1.8LTR)

INGREDIENTS

For the chicken:

2 chicken breasts

2 rashers smoked bacon - fat removed

For the sauce:

200ml passata

2 dessertspoons tomato puree

1 dessertspoons light soy sauce

1¹/₂ teaspoons smoked paprika

¹/₂ teaspoon garlic granules

1 teaspoon mixed herbs

¹/₂ vegetable stock cube

To finish the dish:

40g reduced fat cheddar cheese - grated

25g grated mozzarella

¹/₂ teaspoon dried parsley

EQUIPMENT

chopping board, sharp knife, cocktail sticks,

1.8lt (small) slow cooker, scissors,

dessertspoon, teaspoon, wooden spoon,

medium size oven proof dish, grater

SERVES: 2

PREP TIME: 15 minutes

ALLERGENS: sulphates, soya, mustard, milk

COOK TIME: 5.5hr LOW

3hr HIGH

METHOD

- 1** Wrap 1 slice of bacon around each chicken breast and secure in place with a cocktail stick.
- 2** Place all of the sauce ingredients into the slow cooker and mix together. Then add the chicken and with a spoon coat each breast with the sauce.
- 3** Cover the slow cooker with the lid and cook the chicken on LOW for 5 hours or HIGH for 2¹/₂ hours until the chicken is thoroughly cooked.
- 4** Once cooked, transfer the chicken to an oven proof dish and remove the cocktail sticks. Then pour over the sauce and sprinkle on the cheese and parsley. Finally, place the chicken under a pre-heated grill (low-medium heat) for 8-10 minutes until the cheese has melted.
- 5** Serve the Hunters Chicken with some homemade potato wedges and side salad.



SLOW COOKER

HUNTERS CHICKEN (3LTR)

INGREDIENTS

For the chicken:

4 chicken breasts

4 rashers smoked bacon - fat removed

For the sauce:

300ml passata

3 dessertspoons tomato puree

2 dessertspoons light soy sauce

2 heaped teaspoons smoked paprika

1 teaspoon garlic granules

1 teaspoon mixed herbs

$\frac{1}{2}$ vegetable stock cube

To finish the dish:

75g reduced fat cheddar cheese - grated

25g grated mozzarella

$\frac{1}{2}$ teaspoon dried parsley

EQUIPMENT

chopping board, sharp knife, cocktail sticks,

3lt (large) slow cooker, scissors, dessertspoon,

teaspoon, wooden spoon,

medium size oven proof dish, grater

SERVES: 4

PREP TIME: 15 minutes

ALLERGENS: sulphates, soya, mustard, milk

COOK TIME: 5.5hr LOW

3hr HIGH

METHOD

- 1** Wrap 1 slice of bacon around each chicken breast and secure in place with a cocktail stick.
- 2** Place all of the sauce ingredients into the slow cooker and mix together. Then add the chicken and with a spoon coat each breast with the sauce.
- 3** Cover the slow cooker with the lid and cook the chicken on LOW for 5 hours or HIGH for 2 $\frac{1}{2}$ hours until the chicken is thoroughly cooked.
- 4** Once cooked, transfer the chicken to an oven proof dish and remove the cocktail sticks. Then pour over the sauce and sprinkle on the cheese and parsley. Finally, place the chicken under a pre-heated grill (low-medium heat) for 8-10 minutes until the cheese has melted.
- 5** Serve the Hunters Chicken with some homemade potato wedges and side salad.