

# CHICKEN DINNER

by **RIDING HOUSE** at HOME

## PREPARING YOUR MASAKO MARTINIS:

1. Empty your *MASAKO MARTINIS* into a cocktail shaker or large jar. Add lots of ice, shake well and strain into well chilled martini glasses or other small glasses.
2. Spray some *ROSE MIST* over to top of the glass and serve.

## PREPARING YOUR ARTICHOKE DIP:

1. Pre-heat your oven to 170C.
2. Empty the *ARTICHOKE DIP* pouch into the foil dish provided, or a similarly sized oven-proof dish.
3. Place this on a baking tray and stick it in the oven for 5 minutes.
4. Remove the dip and turn the heat up to 200C.
5. Sprinkle over the *GRATED CHEESE* and put back in the oven to bake for a further 8 minutes, until the cheese has melted. Warm the *FLATBREAD* in the oven at the same time.

## PREPARING YOUR TRUFFLED MAC & CHEESE:

1. Pre-heat your grill and bring a pan filled with plenty of water to a simmer.
2. Lower the *TRUFFLED MAC & CHEESE*, still in its pouch, into the hot water.
3. After 12 minutes, carefully remove the pouch and empty the contents into a small oven-proof dish. Sprinkle over the *GRATED CHEESE & BREADCRUMBS* and grill until golden. Keep the pan of hot water aside for your main course.
4. Garnish with the *SHALLOT RINGS & CAPERS* before serving.

## PREPARING YOUR CHICKEN DINNER:

1. Remove your *SPICED CHICKEN SUPREMES* from their pouches and let them come to room temperature for 15 minutes before cooking. Pre-heat your oven to 180C, with a baking tray inside. Put a frying pan over a high heat on your stove with a splash of oil, and bring your saucepan of water back to a gentle simmer.
2. Sear your *SPICED CHICKEN SUPREMES* in the hot pan for 2 minutes, skin side down.
3. Transfer your *SPICED CHICKEN SUPREMES* to the hot baking tray in the oven, still skin side down. Empty your *CRISPY NEW POTATOES* on to the same tray.
4. Meanwhile, lower the *NUT SAUCE* pouches in. Set a timer for 4 minutes.
5. When the timer goes off, also lower the *KALE & CHILLI* and *GRILLED SPRING ONIONS* pouches into the pan, then set another timer for 6 minutes.
6. When this timer goes off, turn off the heat and carefully remove the pouches from the water, then remove the *SPICED CHICKEN SUPREMES* and *CRISPY NEW POTATOES* from the oven.
7. Spread the hot *NUT SAUCE* over the base of warmed plates, lay over the *GRILLED SPRING ONIONS*, place the *SPICED CHICKEN SUPREMES* on top, and garnish with the *PEANUTS*.
8. Garnish the *CRISPY NEW POTATOES* with a drizzle of *MUSTARD SAUCE* and sprinkle of *CHILLI & GARLIC*. Serve as a side dish, alongside the *KALE & CHILLI*.

## PREPARING YOUR DESSERT:

1. Pre-heat your oven to 180C.
2. Place the puddings on a baking tray and bake for 5-10 minutes to reheat.
3. Meanwhile, empty the *CARAMEL SAUCE* into a small saucepan and gently warm through.
4. Plate up your puddings, pour over the sauce, and serve.



ALLERGENS: