



CHICKEN & BACON FRAZZLE



a Masterclass in Meat...

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CHICKEN & BACON FRAZZLE PREPARATION INSTRUCTIONS:

Take the Skinless Chicken Breast and wrap with Streaky Bacon Rashers.

Brush all over with RAPS Magic Bacon Style Marinade.

Coat the Chicken Breast with the RAPS Toasted Onion

To finish sprinkle with RAPS Varianta.

Place finished product into an oven proof tray or dish to cook.

INGREDIENTS:

Skinless Breast of Chicken

Streaky Bacon Rashers

RAPS Magic Bacon Style

RAPS Toasted Onion

RAPS Varianta

ART NO:

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Alternatively, the marinade also works well with
pork belly strips or loin steaks

COOKING INSTRUCTIONS

Pre heat oven to 175°C.

Oven bake for 20-25 minutes or until a core temperature
of 78°C or above is reached.

Leave to rest for 5 minutes before serving.



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About the Q Guild

We represent the highest quality butchers and independent meat retailers in the UK. Our 120 members from Inverness to Cornwall, serve £5 million worth of outstanding meat and related products to over a quarter of a million discerning UK consumers every week. Our quality butchers are award winning, leading experts in their field. Quality, passion and craft skills run through their veins. The Q Guild brand is a seal of excellence.

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