

— make at home —

Sicilian chicken breast  
with side salad



Try this with your family  
and friends to create a  
delicious shared story.



— creating delicious stories, at home —



## Sicilian chicken breast with side salad

### Ingredients

- 250g Poachers Pantry smoked tomatoes
- 1 Poachers Pantry Sicilian chicken breast
- 1 tbsp Murray River sea salt
- 1 handful of baby spinach leaves
- ¼ finely sliced Spanish onion
- dressing - drizzle with your favourite olive oil and aged balsamic

### Method

Take Sicilian chicken breast and rub with sea salt. Place into preheated 180°C oven for 40 minutes. Serve with a crisp side salad of spinach, Spanish onion and smoked tomatoes. Dress with olive oil and aged balsamic.

Serves 4

*Serve it with a drop of our finest  
Wily Trout Sauvignon Blanc*



Traditional country  
smokehouse  
POACHERS  
CHICKEN  
PANTRY