

## Ginger Chicken with Hot 'n' Spicy Chips



### **Profitability:**

### **Steps:**

Mix 25ml water with the cheese, ginger, onion, salt and pepper. Fill the middle of the butterflied chicken and wrap over. Cover and refrigerate for at least 20 minutes

Heat the butter in a frying pan and sauté the leeks. Leave to cool

Make four large papillotes with tin foil. Place the leeks, beans and spring onions on the base of the papillote and place the chicken breast on top

Mix the ginger wine, chicken stock and double cream together. Pour into each parcel and seal

Bake in a preheated oven at 220°C for 25 minutes until the chicken is cooked all the way through

To prepare the chips, par boil the potatoes for 3 minutes. Drain and leave to dry for a few minutes

Toss the chips in the olive oil and all of the spices then place on a baking tray. Bake in a preheated oven at 220°C for 30 minutes

Garnish with a side salad

### **Ingredients:**

250g mascarpone cheese

1 1/2 tbsp ground ginger

2 1/2 tbsp onion powder

Sea salt and cracked black pepper

4 chicken breasts, butterflied

20g butter

2 medium-sized leeks, finely sliced

100ml ginger wine

100ml chicken stock

200ml double cream

100g fine green beans, topped and tailed

4 spring onions, sliced lengthways

1 tsp whole coriander seeds, roasted and crushed

1/2 tsp ground tumeric

1/2 tsp chilli powder

1 tsp cumin seeds

1/4 tsp ground nutmeg

3 tbsp olive oil

3 large baking potatoes, cut into chips