

Smoked Apple & Cinnamon

CHICKEN ROAST



INGREDIENTS

Arthur Pipkins Memphis Firepit Sausage Mix

NWF Premium Sage & Onion Stuffing Mix

AVO Baked Apple Fruit Mix

AVO Rosemary Lafiness

Chicken Breast

Smoked Streaky Bacon

Rosemary

Sage



METHOD

1. Cut pocket into **chicken breast** and fill with **stuffing mix**.
2. Wrap **smoked streaky bacon** around **smoked apple & cinnamon sausage** and place on top of chicken breast.
3. Add trussing bands and brush chicken with **Rosemary marinade**.
4. Finish **rosemary** and **sage** for garnish.



SERVING SUGGESTION

1. The perfect individual mini roast. Serve with roast potatoes and steamed vegetables.



For allergen information, please refer to the relevant product specification.



OVEN/AIR-FRY



ROAST DINNER

Inspired by classic pit-fire cooking, this sausage brings deep smoke notes, a gentle warmth and a touch of savoury sweetness for a rich, satisfying taste.

Baked Apple Fruit Mix is added bringing sweetness and cinnamon for an autumnal, layered finish.