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SPINACH & FETTA CHICKEN MINI ROASTER

WITH BROCCOLINI, BACON, PINENUTS AND BLEND SMOKED HONEY

INGREDIENTS

2 Spinach & Fetta Chicken Mini Roasters 

(from Meat at Billy's)

3 rashers double smoked bacon

2 bunches broccolini

1 cup pine nuts (toasted)

1-2 tbsp BLEND SMOKED HONEY 

(from Meat at Billy's)

1 tbsp extra virgin olive oil (EVOO)

salt & pepper

- 1** Preheat oven to 180°C
Lightly oil the chicken mini-roasters and bake for 40 minutes till cooked through (internal temp of 75°C if you have a meat thermometer). Remove from oven and rest for 10-15 minutes.
 - 2**
 - 3** While resting, trim and slice the broccolini and dice the bacon.
 - 4** In the same pan add ½ tbsp of EVOO and the bacon. Cook until crispy and caramelised. Add the broccolini toss to combine for about 3-5 minutes.
 - 5** Add the BLEND SMOKED HONEY and toss/stir to combine. remove from heat and add half the pine nuts. Season with salt and pepper.
- Plating**
Place a good portion of the broccolini bacon goodness on each plate. Place slices of the chicken mini-roasters on top. Give it a last minute drizzle with more warmed BLEND SMOKED HONEY and ENJOY!
- 6**

