



DISCOVER AUTHENTIC RECIPES

WITH NEW GENERATION OF KNORR
PROFESSIONAL PRODUCTS

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Ingredients

SERVES 10

1 kg Chicken Breast (Chunks)
50 ml **Rafhan Corn Oil**
60g Butter
100g Onion, Diced
20g Ginger, Chopped
30g Garlic, Minced
100g **Knorr Tomato Puree**
500 g Tomato, Chopped
15g Garam Masala, Powder
30g **Knorr Spicy Marinade**
10g **Knorr Chicken Stock Powder**
10g Mustard Seeds
3 g Black Pepper
250ml Cream

Pie

2 PCs Puff Pastry Sheets

Preparation

- Heat a large skillet or medium saucepan over medium-high heat. Add the oil, butter, and onions and cook onions down until lightly golden, about 3-4 minutes. Add ginger and garlic and let cook for 30 seconds, stirring so it doesn't burn.
- Add the chicken, tomato puree, tomato and spices. Cook for 5-6 minutes or until everything is cooked through.
- Add the heavy cream and simmer for 8-10 minutes stirring occasionally.

Pie:

- Add the chicken pie mix in a pastry lined dish and cover with another layer of pastry. Bake at 180 degree Celsius for 15 minutes or until pastry is cooked through and golden.

Butter Chicken Pie

Butter chicken is a favorite rich curry, making it into a pie makes it a great combination.



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Ingredients

SERVES 10

10 PC	Chicken Breast (150 g)
200 g	Soft Butter
50 g	Garlic Puree
10 g	Parsley, Chopped
375 g	Flour
28 g	Knorr Coating Mix
4 PC	Eggs, Whisked
300 g	Breadcrumbs

Creamy Honey Mustard Preparing

200 g	Best Foods Real Mayonnaise
40 g	Honey
100 ml	Cream
50 g	English Mustard

Preparation

Chicken Kiev:

- Combine butter, Garlic Puree and Parsley together. Place in a piping bag.
- Make a slight insert in the chicken breast, fill with the prepared garlic butter mix and chill for 1 hour in the fridge or cool room.
- Season Flour with **Knorr Crispy Coating Mix**. Lightly coat the filled chicken with Seasoned flour, then dip in the egg wash and finally coat with breadcrumbs. Place on a tray sprayed with real ease Cooking Spray and bake at 160C for 35 minutes or until cooked, depending on the size of chicken breast.

Creamy Honey Mustard Sauce:

- Combine the sauce ingredients together and simmer for 10 minutes.

Serving Suggestion:

- Serve with oven baked wedges and a green salad.

Chicken Kiev & Honey Mustard Sauce

Chicken Kiev is still an all-time favorite. Crumbing the chicken keeps it moist and tender. Served with a creamy honey mustard sauce, this dish is sure to be popular with customers.



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Ingredients

SERVES 10

1.4 KG Chicken Tenderloins
20 g **Knorr Chicken Stock Powder**
500 g Plain Flour
56 g **Knorr Crispy Coating Mix**
4 PC Eggs, Beaten
40 ml Water
150 g Panko Breadcrumbs
30 g Parmesan, Grated
3 g Black Pepper

Oil for frying

Lime Aioli

200 g **Best Foods Real Mayonnaise**
20 g Wholegrain Mustard
5 g **Knorr Lime Seasoning Powder**

Preparation

Chicken Tenderloins:

- Season Flour with **Knorr Crispy Coating Mix**, **Knorr Chicken Powder** and pepper.
- Dust the tenderloins in seasoned flour, then dip in combined egg and water, and combined breadcrumbs and parmesan. Refrigerate for 20 minutes.
- Bake the tenderloins at 180C for 15 minutes or until golden and cooked through.

Lime Aioli:

- Combine all the ingredients together.

Crumbed Chicken Tenderloins with Lime Aioli

Chicken tenderloins, crumbed and baked, and served with a creamy lime mayonnaise are simple and quick to make. Your customers will love them.



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Spiced Chicken Curry with Coconut & Lemon

An Easy Curry with a twist layered with so many fabulous flavors. Get the amazing recipe now!

Ingredients

SERVES 10

2 KG	Chicken Breast (Cubes)
50 ml	Coconut Oil
2 PC	Green Chilli, cut in half (Deseeded)
20 g	Knorr Lime Seasoning Powder
20 g	Ginger, Crushed
50 g	Knorr Spicy Marinade
5 g	Turmeric Powder
600 ml	Coconut Milk
30 g	Sugar Snaps
20 g	Coriander, Chopped

Preparation

- Heat oil in a large skillet over medium heat. Add the slit green chili pepper and sauté for about a minute. Add the garlic and ginger and sauté until the raw smell disappears, or about 20-30 seconds.
- Raise the heat to medium-high and add the chicken, spices and salt and cook, stirring frequently, until it is half cooked or begins to brown, about 5 minutes.
- Add the coconut milk and sugar snap and let it come to a simmer. Cover and let this cook for about 5 minutes, or until the chicken is cooked through. Turn off the heat and add the **Knorr Lime Seasoning**. Garnish with chopped cilantro and serve over white rice.



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Tandoori Chicken Bites

Tandoori Chicken is a classic favorite. Knorr Professional Spicy Marinade is full of flavour. Adding yoghurt to the marinade balances the dish perfectly.

Ingredients

SERVES 10

1 KG Chicken Thigh, Trimmed
10 g Knorr Chicken Stock Powder
50 ml Rafhan Corn Oil
60 g Yoghurt
30 g Knorr Spicy Marinade

Mango Dipping Yoghurt Sauce

100 g Yoghurt
100 g Mango Pureed
30 g Knorr Chili Garlic Sauce
3 g Cumin
3 g Knorr Lime Seasoning Powder

Preparation

Tandoori Chicken:

- Place Knorr Professional Spicy Marinade, Knorr Professional Chicken Stock Powder in a large non-metallic bowl with oil and yoghurt. Stir until combined.
- Cut each chicken thigh fillet into three pieces. Add to the prepared marinade and mix to coat chicken. Cover and refrigerate for 2-3 hours.
- Cook chicken on an oiled grill plate until cooked thoroughly and slightly charred.

Mango Dipping Yoghurt Sauce:

- Combine all the ingredients together.
- Serve the tandoori chicken with mango yoghurt dipping sauce, lemon wedges, salad or steamed vegetables and naan bread.



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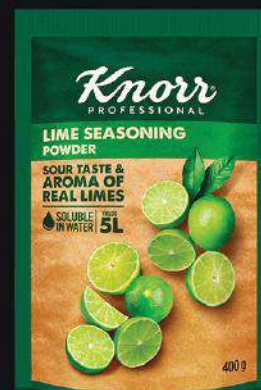
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KNORR PROFESSIONAL CHICKEN STOCK POWDER

Discover the natural taste and aroma of real chicken for your stocks, marinades and savoury dishes with Knorr Professional Chicken Stock Powder. Real chicken for more flavourful dish!



KNORR PROFESSIONAL LIME SEASONING POWDER

Add a hint of natural sourness and aroma of real limes for a fresh and zesty twist on dishes and beverages.



KNORR PROFESSIONAL BATTER MIX

A versatile and balanced spicy batter mix for chicken, seafood and vegetables.



KNORR PROFESSIONAL CRISPY COATING MIX

Add a consistently flaky crispy coating for your fried chicken with a satisfying crunch everytime!



KNORR PROFESSIONAL SPICY MARINADE

An expert blend of spices that can be used as a marinade for your chicken tikka, crispy fried chicken, stir fries and even curries.



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