

CREATE YOUR

PUB

· FAVOURITES ·

AT HOME

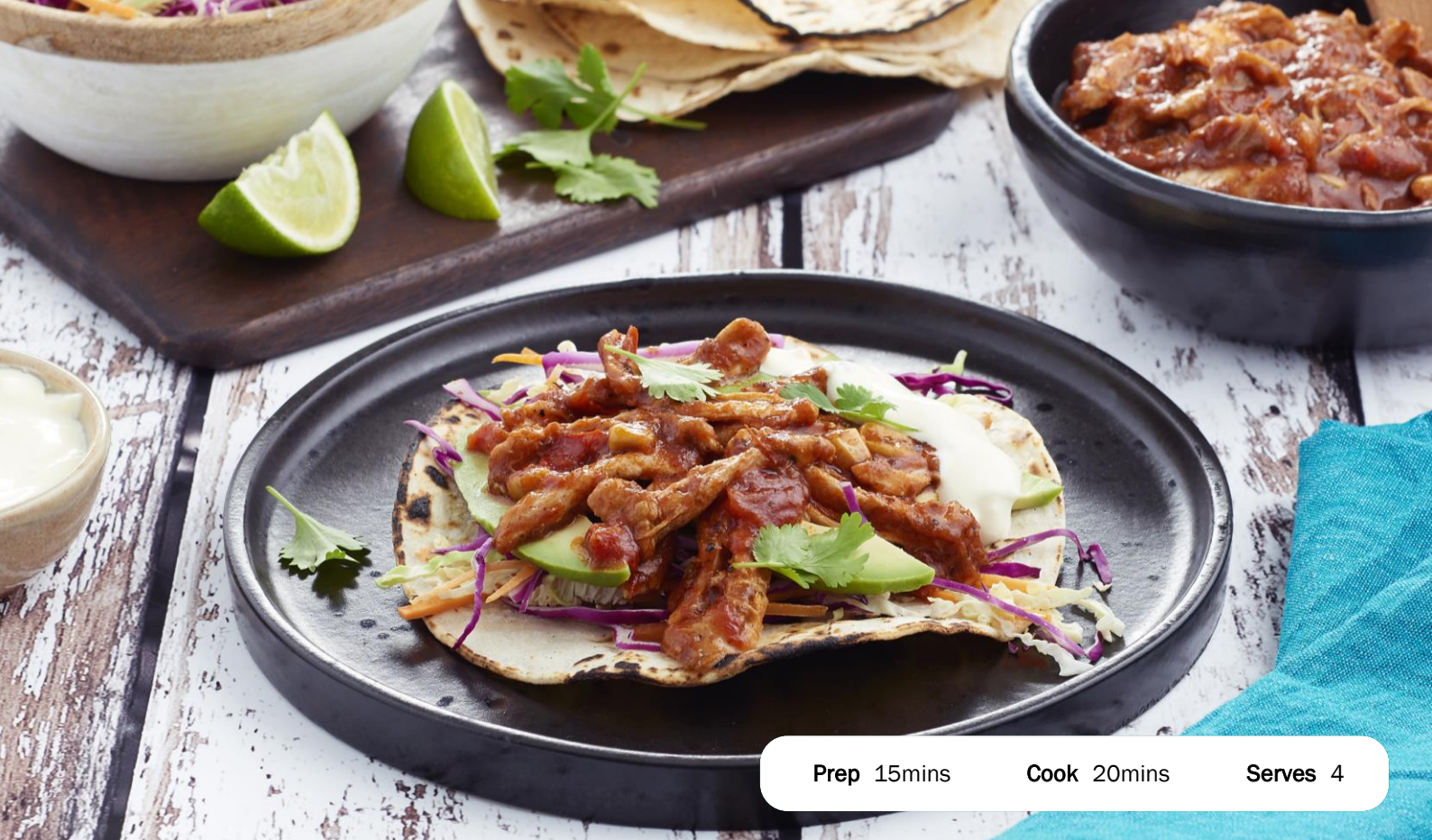


Chicken
Tonight[®]

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PULLED CHICKEN TACOS
SLOW COOKED BRISKET SLIDERS
KIEV STYLE SAUCY BAKED CHICKEN
BBQ CHICKEN WINGS
SLOW COOKED MEXICAN CHICKEN
CHICKEN POT PIE
BBQ CHICKEN PIZZA
SAUCY MEXICAN CHICKEN FAJITAS

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Prep 15mins

Cook 20mins

Serves 4

Pulled Chicken Tacos

Ingredients

1 tablespoon oil

600g chicken thigh fillets

500g jar **Chicken Tonight Pub Favourites Chicken Tacos Sauce**

Soft shell tacos, coleslaw, avocado and condiments of choice, to serve

Preparation

1. Heat oil in a medium non stick frypan over high heat. Cook chicken thighs for 2 minutes on both sides or until browned.
2. Pour over Chicken Tonight Sauce and bring to boil. Reduce heat to low, cover and simmer for 15 minutes or until cooked through.
3. Transfer chicken to a chopping board and shred using two forks. Return to pan and simmer uncovered for 2 minutes or until sauce has reduced slightly.
4. Serve in warmed soft shell tacos with coleslaw, avocado and your favourite Mexican condiments.



TIP: Chicken can be sliced rather than shredded if you prefer.



Prep 10mins

Cook 240mins

Makes 15

Slow Cooked Brisket Sliders

Ingredients

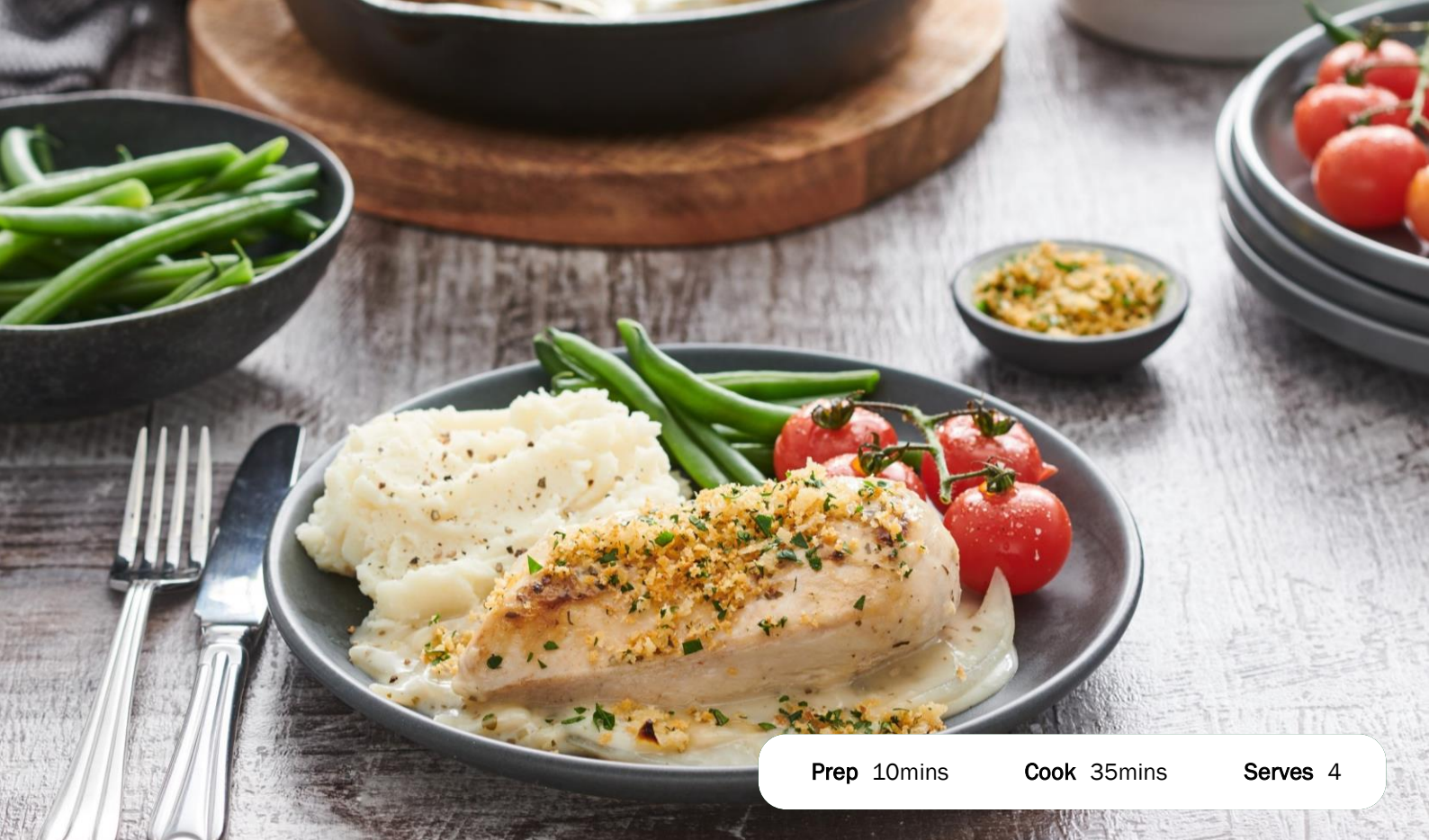
- 1 onion, sliced
- 1.2kg piece of brisket
- 500g jar **Chicken Tonight Pub Favourites Chicken BBQ Wings Sauce**
- 15 sliders buns
- Coleslaw, for serving

Preparation

1. Place onion over the base of a slow cooker, top with brisket and pour over Chicken Tonight Sauce. Cover and cook on high for 4 hours or low for 6-8 hours.
2. Using 2 forks pull meat apart into long shreds and stir through sauce.
3. Serve in slider buns or burger buns with coleslaw. Alternatively serve with rice as a part of a meal.



TIP: Meat should be tender and falling apart before pulling with forks.



Prep 10mins

Cook 35mins

Serves 4

Kiev Style Saucy Baked Chicken

Ingredients

- 1 tablespoon oil
- 2 large chicken breast fillets, halved (or 4 small)
- 1 onion, cut into wedges
- 500g jar **Chicken Tonight Pub Favourites Kiev**

Sauce

- 1 cup fresh breadcrumbs
- 25g butter
- 2 teaspoons chopped fresh parsley



Preparation

1. Heat oil in a large non stick frypan over medium-high heat. Pan fry chicken fillets for 2-3 minutes on both sides until golden. Add onion and cook to soften. Transfer to an ovenproof baking dish.
2. Pour Chicken Tonight Sauce over chicken. Cook in a preheated oven at 180°C for 30 minutes or until chicken is fully cooked.
3. Meanwhile, melt butter in the frypan, add breadcrumbs and cook stirring constantly until golden brown and crisp. Remove from heat. Stir in parsley.
4. Serve chicken with sauce poured over and sprinkle with breadcrumb mixture.

Serve with mash, roasted tomatoes and steamed green vegetables.



Prep 10mins

Cook 35mins

Serves 4

BBQ Chicken Wings

Ingredients

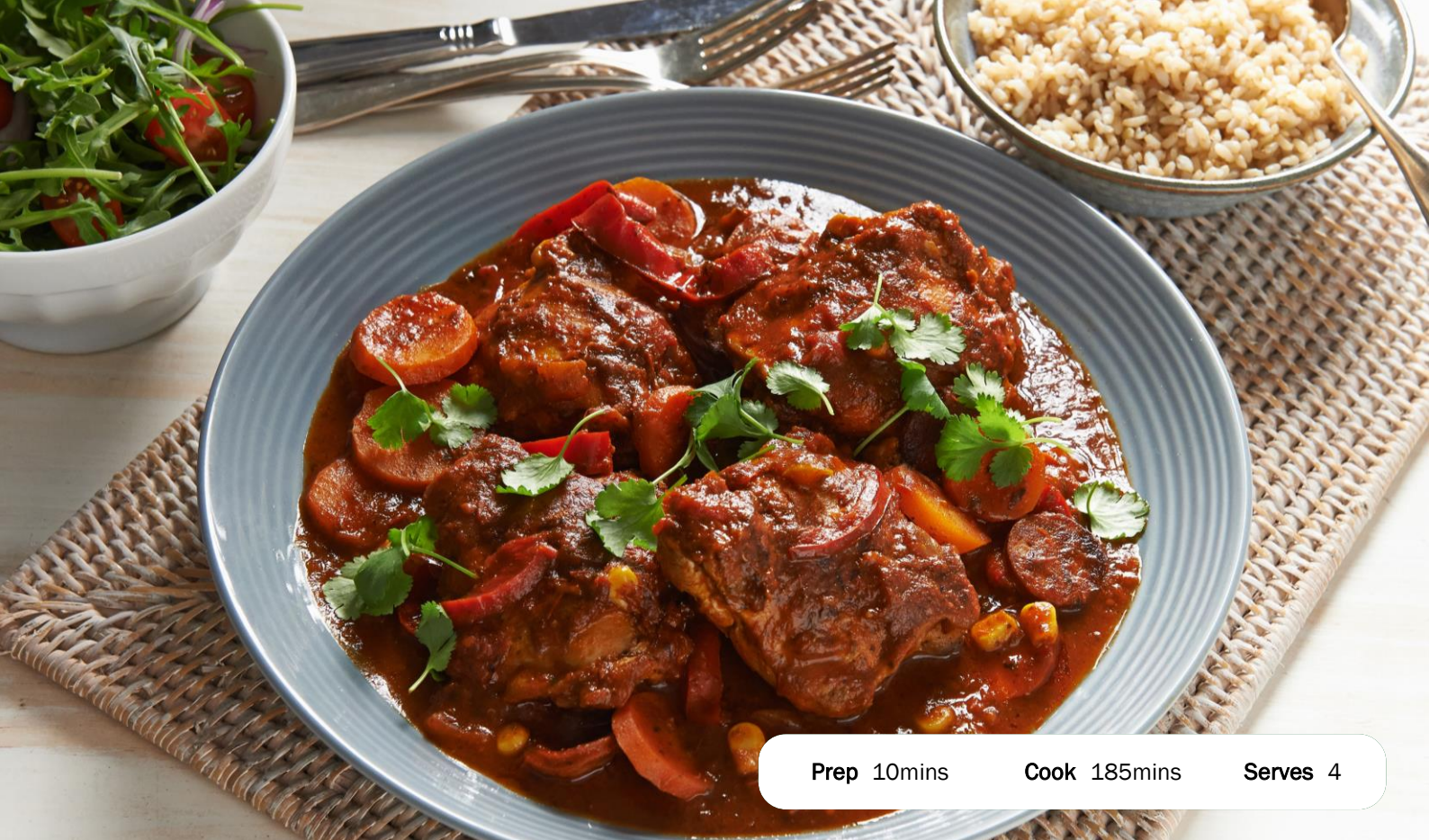
- 1 tablespoon oil
- 1kg chicken wing nibbles or wings
- 1 red onion, cut into wedges
- 1 red capsicum, sliced
- 500g jar **Chicken Tonight Pub Favourites BBQ Chicken Wings Sauce**
- Crusty bread and salad, for serving



Preparation

1. Heat oil in a large non stick frypan over high heat, cook chicken wings until browned on both sides. Remove wings and place in an ovenproof dish.
2. Add onion and capsicum to frypan, cook for 2-3 minutes to soften. Pour in Chicken Tonight Sauce and bring to the boil. Remove from heat and pour over chicken wings.
3. Cook in a preheated oven at 200°C for 30 minutes or until cooked through.
4. Serve chicken with crusty bread and salad.

TIP: Wings can also be served over rice or with wedges.



Prep 10mins

Cook 185mins

Serves 4

Slow Cooked Mexican Chicken

Ingredients

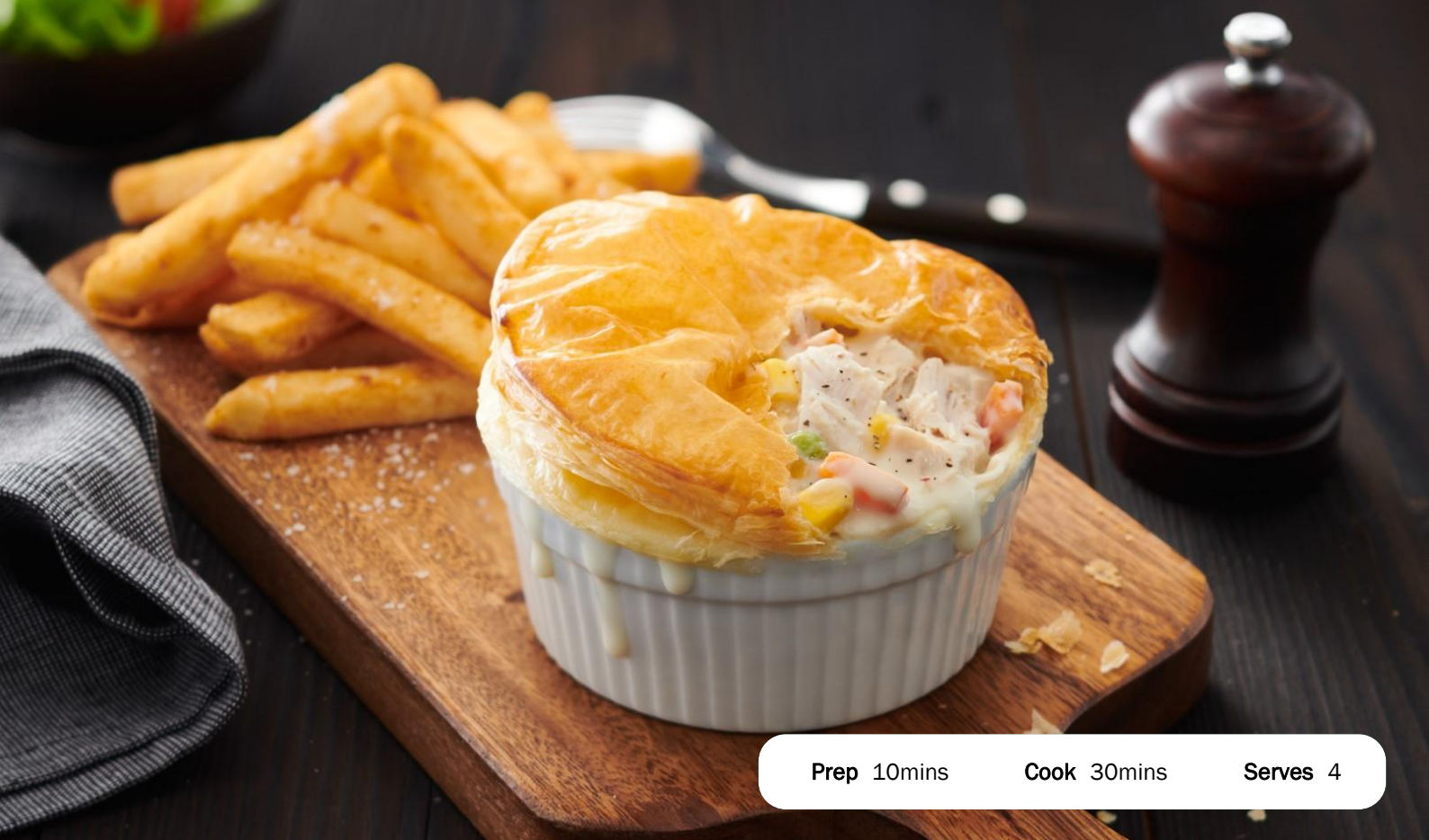
2 tablespoons oil
6 skinless chicken thigh cutlets
1 chorizo sausage, thinly sliced
1 red capsicum, sliced into strips
½ cup red wine (optional)
500g jar **Chicken Tonight Pub Favourites Chicken Tacos Sauce**
2 carrots, sliced
Cooked brown rice and green salad, for serving



Preparation

1. Heat oil in a heavy based oven proof pan over high heat and brown chicken pieces on both sides. Remove from pan. Add chorizo and red capsicum, cook for 2 minutes stirring regularly. Pour in wine and reduce by half.
2. Return chicken to pan, pour in Chicken Tonight Sauce and add carrots, stir well. Remove from heat, cover pan with lid or foil and cook in a preheated oven at 130°C for 2-3 hours.
3. Serve with rice and a green salad.

TIP: If you have a slow cooker cook for 3-4 hours on high rather than in oven.



Prep 10mins

Cook 30mins

Serves 4

Chicken Pot Pie

Ingredients

- 1 tablespoon oil
- 500g diced chicken breast fillet
- 490g jar **Chicken Tonight Pub Favourites Chicken Pot Pie Sauce**
- ½ cup frozen peas
- 1 sheet frozen puff pastry, thawed

Preparation

1. Heat oil in a non stick frypan over high heat. Cook chicken until golden brown on all sides. Remove from heat.
2. Combine chicken, Chicken Tonight Sauce and peas. Spoon into 4 individual oven proof pots and cover each with pastry. Lightly brush with milk.
3. Cook in a pre heated oven at 200 °C for 20-25 minutes or until golden brown.



TIP: To make pastry lids, turn empty pie pot upside down on to thawed pastry, use sharp tip of a knife and follow the shape of the pot. Repeat to make 4.



Prep 20mins

Cook 15mins

Serves 4

BBQ Chicken Pizza

Ingredients

- 1 BBQ chicken
- 500g jar **Chicken Tonight Pub Favourites Chicken BBQ Wings Sauce**
- 2 large (30cm) plain pizza bases
- ½ red onion, thinly sliced
- 2 cups pizza cheese
- Spinach leaves, for garnish



Preparation

1. Remove skin and bones from chicken, shred or pull apart the flesh. Reserve ⅓ cup Chicken Tonight Sauce and stir remaining sauce through chicken.
2. Spoon chicken mixture evenly over the 2 pizza bases, top with red onion and sprinkle with cheese.
3. Bake in a preheated oven at 210°C for 12-15 minutes or until cheese is golden. Drizzle with reserved BBQ sauce. Slice and serve garnished with spinach leaves.

TIP: Add roasted pumpkin pieces and chilli flakes for some extra vegetables and spice.



Prep 15mins

Cook 10mins

Serves 4

Saucy Mexican Chicken Fajitas

Ingredients

2 tablespoons oil
500g chicken breast strips
1 onion, cut into wedges
1 each red, green, yellow capsicums, sliced
500g jar **Chicken Tonight Pub Favourites Chicken Tacos Sauce**
Flour tortillas, warmed
Sour cream and guacamole, for serving



Preparation

1. Heat half the oil in a non stick frypan over high heat. Add the chicken and cook for a 1-2 minutes or until browned. Remove and set aside.
2. Add remaining oil to pan and stir fry onion and capsicums for a couple of minutes to soften. Pour in Chicken Tonight Sauce and bring to the boil. Return chicken to the pan and cook for a further 1-2 minutes or until chicken is cooked.
3. Serve immediately with tortillas and accompaniments of choice.

TIP: Chicken may substituted for 500g rump steak strips.

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