

# Chicken Submarine

Tender slices of chicken breast with a delicious, secret seasoning.

## Cooking Instructions

### Fry from frozen

Time: 6- 10 minutes

- 1) Heat 3-4 tablespoons of vegetable oil in a large non-stick frying pan over a medium- high heat.
- 2) Once the oil is hot place some frozen chicken submarine into the pan, but be careful not to over crowd the pan.
- 3) Fry for 6-8 minutes, turning half way.

### Top Tip!

Add some extra crunch and flavour to your chicken by adding sliced onion to the pan. We recommend adding onion to the pan at the same time as the chicken for the best results.

### Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

Always wash hands, surfaces and utensils after contact with raw meat.

Ensure product is cooked thoroughly until all juices run clear and there is no raw meat inside.

