

"A traditional favorite

Moist chicken breast wrapped around a rich mixture of real butter and chive stuffing, then lightly dusted with golden bread crumbs."



Easy and Delicious!

Chicken Kiev 7oz #32525

Instructions:

MICROWAVE OVEN *

1. Remove frozen breast(s) from pouch and place on a microwave safe plate.
2. Heat breast(s) on high for: 2.5 minutes **
800 watts- 2 min- 3 min**
1100 watts- 1.4 min -3.2 min**

CONVENTIONAL OVEN *

1. Preheat oven to 350°F.
2. Remove frozen breast(s) from pouch and place on baking sheet.
3. Heat in preheated oven for a minimum of 25 minutes.**

**Due to variations in microwaves and ovens, cooking times may vary.
CAUTION: Filling will be hot and may splatter; let stand approximately 2 minutes to cool before serving.

" There are other varieties of stuffed chicken. Try them all, which will be your favourite?"

- *Chicken Cordon Swiss 7oz #32520
- *Chicken with Asparagus & Cheese 5oz #32531
- *Chicken with Broccoli & Cheese 7oz #32530
- *Chicken with Lobster & Scallops 5oz #32511

"Try a new sauce to compliment the Kiev. Here are a few quick and easy recipes!"

Blue Cheese Sauce

- *1/3 cup crumbled bleu cheese
- *1/3 cup milk
- *3 tablespoons butter
- *1/3 cup grated parmesan cheese
- *dash of black pepper
- *1/4 cup heavy cream

Combine blue cheese, milk, butter and black pepper in saucepan over moderate heat and cook until blended and creamy. Add heavy cream and reduce heat to low, stirring continuously. Add parmesan cheese and blend to desired consistency.

White Wine & Basil Sauce

- *1 tbsp. vegetable or olive oil
- *1 tbsp. margarine
- *4 tbsp. flour (5 for thicker)
- *1 tbsp. chopped onions
- *1/3 cup dry white wine
- *1 can (12-14oz.) chicken broth
- *1/4 teaspoon basil

In a saucepan over moderate heat melt margarine in oil. Add onions and sauté. Add flour stirring continuously. Slowly add wine, broth and basil, stirring continuously until thick.

Dill Sauce

- *2 tbsp. butter
- *2 tbsp. flour
- *1/2 teaspoon dill
- *1 cup milk
- *salt to taste
- *freshly ground pepper to taste

Melt butter over moderate heat (do not brown). Add flour, whisk until well blended. Add milk while stirring the flour mixture vigorously. Stir until thickened, then stir in dill. Simmer for 5 minutes. Season to taste.