

Poultry

Chicken

Mediterranean chicken dish

(serve 4-6)

Great for simple supper with friends or a family - friendly mid-week meal. This one skillet dish is healthy and packed with classic Mediterranean flavours: Kalamata black olives, capers, olive oil, balsamic vinegar, saffron.

Peanut butter chicken thighs

with caramelised nuts. Chicken pieces with spicy, sweet roasted almonds and cashew nuts served with sauce and rice.

Curry massaman chicken

(or beef, pork) Thai's recipe with clear influence of Arabic and Indian cuisine.

Chicken in green curry

Aromatic, creamy and extremely tasty chicken served with homemade green curry.

Lebanese style chicken shish tawook

(one portion - 6 pc of chicken)

Chicken marinated in homemade yoghurt and tomato sauce, served with rice

Chicken tagine

Classic Moroccan chicken dish with preserved lemons and olives in an authentic tagine. Meat is marinated for overnight and then cook for 2,5 hours.

Traditional Kiev cutlets

Chicken breast filled with aromatic herbs and garlic butter. Baked in the oven, served with mashed potatoes and choice of salad.

Buttermilk-brined sage chicken breast

served with redcurrant (homemade) sauce Chicken.

Chicken souvlaki

with cucumber salad.

Peruvian style spatchcocked chicken

with green mayo sauce.

Grilled honey sriracha chicken thighs

Cumin and yoghurt chicken with cucumber and dill salad

Simple but juicy and tender - since marinated in homemade yoghurt.

Chicken saag

Grilled chicken with miso

served with salad.

Grilled quail or chicken

serve with homemade hummus and parsley salsa.

Duck

Roast duck leg

in red wine sauce, served with rice, or potato.

Sticky spiced duck legs

with plum sauce.

Roast duck breast

serve with veg and sesame-soy sauce.

Breast of duck

with pomegranate molasses serve with okra.

Allspice duck breast

serve with braised Bok Choy.