

# Hunter's Chicken



## Ingredients

- 1 raw butterflyed chicken breast
- Cooked streaky bacon slice
- 1 slice of mature cheddar cheese
- 2 tablespoons of bbq sauce
- A generous portion of seasoned chips
- 3 onion rings
- 1 whole portobello mushroom or Breakfast Mushrooms
- 1 halved medium tomato

## Method

1. Place **1 Butterfly chicken breast** in Rational and cook under Chicken
2. Setting (probe the chicken to check it reached 75 celsius )
3. Place the **halved tomato** and the **whole portobello mushroom** into the Rational next to the chicken for 3 minutes.
4. Place the Bacon, Cheese slice & BBQ Sauce on top of the Chicken and allow to cook for a further 2 minutes to soften cheese and warm the cooked bacon.
5. Place the **generous portion of chips** into the fryer and cook until they are **golden brown** and **crispy**. Once cooked, tip in the hot hold and lightly season with salt.
6. When the chicken is nearly finished cooking on the grill, place **3 onion rings** into the fryer until **cooked and crispy** ( around 3 mins )
7. On a clean plate make a **little side salad** for a garnish with a handful of **mixed leaves** , 3 raw **red onion rings** , **3 halves of cherry tomato** and a zig-zag of **ranch**.

**To finish, arrange the plate the same as the picture.**