



Gourmet

# LOADED PARMA FRIES



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**KEPAK**

## Ingredients:

1 Big Al's Fast Fry Battered/Breaded Chicken Fillet, 200g Fries, 20g Herby Tomato Sauce, 20g Garlic Butter, 10g Shaved Parmesan, 5g Chopped Chives

## What To Do:

- 1 Cook Fast Fry Chicken Fillet as per packaging and slice
- 2 To make tomato sauce: place 500g tomato passata, 1 tsp dried mixed herbs, a pinch of salt & sugar in a pot, simmer on medium heat for 15 minutes and keep warm.
- 3 To make garlic butter (if you can't get ready made), crush 3 cloves of garlic, 1 tbsp chopped flat leaf parsley, mix with 200g softened butter and leave overnight
- 4 Fry the fries as per packaging, melt the butter and toss in the fries, place in a tray.
- 5 Place the sliced fillet on the fries and top with the warm tomato sauce
- 6 Top with shaved parmesan and finish with the chives



Chopped Chives



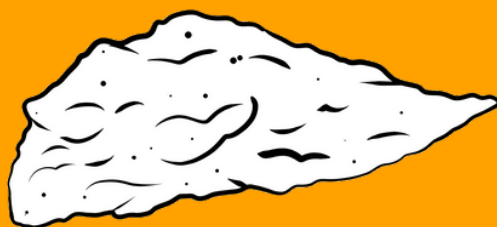
Shaved Parmesan



Garlic Butter



Herby Tomato Sauce



Big Al's Fast Fry  
Battered/Breaded Chicken  
Fillet



Fries



Elevated

# LOADED PARMA FRIES



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## Ingredients:

1 Big Al's Fast Fry Battered/Breaded Chicken Fillet, 200g Fries, 20g Herby Tomato Sauce, 20g Garlic Mayo, 10g Shaved Parmesan, 5g Chopped Chives

## What To Do:

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- 2 To make tomato sauce: place 500g tomato passata, 1 tsp dried mixed herbs, a pinch of salt & sugar in a pot, simmer on medium heat for 15 minutes and keep warm.
- 3 Fry the fries as per packaging, melt the butter and toss in the fries, place in a tray.
- 4 Place the sliced fillet on the fries and top with the warm tomato sauce
- 5 Top with grated parmesan and finish with the chives



Chopped Chives



Grated Parmesan



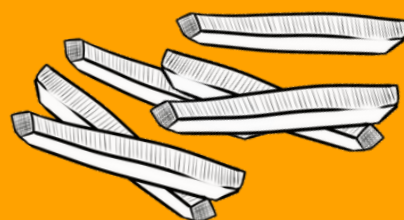
Garlic Mayo



Herby Tomato Sauce



Big Al's Fast Fry  
Battered/Breaded Chicken  
Fillet



Fries



Classic

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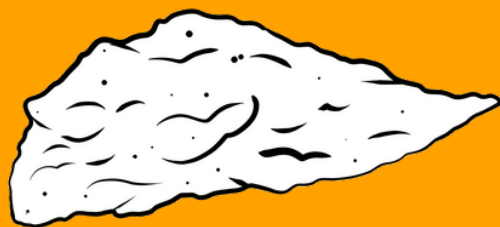
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- 3 Fry the fries as per packaging, melt the butter and toss in the fries, place in a tray.
- 4 Place the sliced fillet on the fries and top with the warm tomato sauce
- 5 Top with grated parmesan



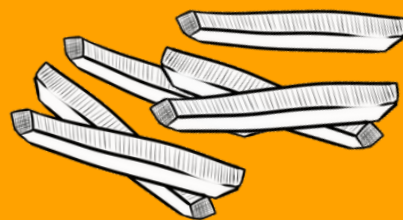
Grated Parmesan



Herby Tomato Sauce



Big Al's Fast Fry  
Battered/Breaded Chicken  
Fillet



Fries