

CHICKEN

WITT



Gourmet





Chopped Peanuts

Diced Chili







10 pcs Big Al's Poppin Chicken

Ingredients:

10 pieces Big Al's Poppin Chicken, 30g Satay Sauce, 5g Chopped Peanuts, 5g diced chili

What To Do:

- 1
- Cook the Big Al's Poppin Chicken as per packaging



Warm satay sauce



Place Poppin Chicken in a bowl, and drizzle satay sauce over the top

Scatter over chopped peanuts and diced chili

Satay Poppin Chicken



CHICKEN

brought to you by

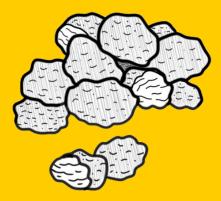
Elevated



Chopped Peanuts



Satay Sauce



10 pcs Big Al's Poppin Chicken

Ingredients:

10 pieces Big Al's Poppin Chicken, 30g Satay Sauce, 5g Chopped Peanuts, 5g diced chili

What To Do:

Cook the Big Al's Poppin Chicken as per packaging

1

Warm satay sauce

Toss the poppin chicken in the satay sauce, 3 scatter over the chopped peanuts, and serve

Satay Poppin Chicken



CHICKEN



Classic





Satay Sauce



10 pcs Big Al's Poppin Chicken

10 pieces Big Al's Poppin Chicken

10 pieces Big Al's Poppin Chicken, 30g Satay Sauce, 5g Chopped Peanuts, 5g diced chili

What To Do:



Cook the Big Al's Poppin Chicken as per packaging



Warm satay sauce

3

Toss the poppin chicken in the satay sauce and serve