



20th ANNIVERSARY  
1992 - 2012

## *Marinated Chicken Skewers with Mashed Potato Trio*



*a new world of*  
**FROZEN & SPECIALTY FOOD**



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## Marinated Chicken Skewers with Mashed Potato Trio



### Ingredients (Serves 4)

White Toque

Description	Item code
2 tbsp Roasted Tomato Glacis	59605
2 tbsp Onion Glacis	59601
8 oz Mashed Potato Pellets	53205
1 oz Carrot Glacis	59602
1 oz Red Beet Glacis	59600

At your local supermarket

Description
1 Chicken Breast
1/2 Red Onion
8 Bamboo Skewers
2.5 oz Milk
1 oz Butter
Grapeseed Oil

### Cooking directions

1. Cut chicken into small cubes.
2. Whisk tomato and onion glacis' together.
3. Pour over chicken and marinate 3 hours to overnight (as desired).
4. Cut a red onion into 1/2" pieces.
5. Alternately skewer chicken and onion pieces with bamboo skewers.
6. Heat the milk to below scalding.
7. Add mashed potato pellets to milk and head throughout.
8. Add butter to milk and potato mixture.
9. Season, with salt and pepper, mashed potatoes as desired.
10. Divide mashed potatoes into three parts. Set one aside.
11. Incorporate carrot glacis into second portion of mashed potatoes.
12. Incorporate red beet glacis into the remaining portion.
13. Display the three colors of mashed potatoes on the plate.
14. With grapeseed oil, sauté skewers and place on plate with mashed potatoes.
15. Decorate plate with a few drops of the carrot glacis and serve.