



# CHRISTMAS PARTY UNDER \$30



## GRILLED HONEY LEMON CHICKEN WITH PINEAPPLE SLIDER

### INGREDIENTS:

- Slider bun
- Romaine lettuce
- Grilled chicken thigh
- Honey
- Fresh lemon
- Salt
- Honey pineapple (slices)
- Raw sugar
- Cinnamon
- Cheddar cheese (slices)
- Rosemary (optional)

### DIRECTIONS:

1. Rub salt and place chicken on a preheated grill plate, drizzle it with lemon juice and grill it on high heat for 30 secs per side
2. Coat chicken with honey and grill on low medium heat for another 3-4 mins per side
3. Coat pineapple slice with brown sugar and cinnamon, grill for 3-4 mins
4. Blend remaining pineapples into puree and cook together with honey till paste thickens
5. Place romaine lettuce on the slider bun
6. Add pineapple paste, grilled chicken and cheddar cheese slice, top with grilled pineapple and the burger bun
7. Stabilize with skewers



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## GRILLED PORTOBELLO WITH BALSAMIC BUTTON MUSHROOM

### INGREDIENTS:

- Slider bun
- Spinach or wild rocket
- Large whole portobello mushroom
- Button mushroom (diced)
- Olive oil
- Mozzarella (shredded)
- Cheddar cheese (slices)
- Grounded black pepper
- Salt
- Balsamic vinegar
- Fresh parsley

### DIRECTIONS:

1. Place portobello mushrooms on a baking tray
2. Drizzle with olive oil black pepper and sea salt
3. Add mozzarella and cheddar cheese into the mushroom and bake for 15 mins at 190 degrees celsius
4. Heat pan with olive oil and stir fry diced button mushroom with balsamic vinegar, black pepper, salt to taste and parsley
5. Place wild rocket on the slider bun and top it with baked portobello and balsamic button mushrooms
6. Stabilize with skewers



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## GRILLED WHOLE TOMATO WITH EGG, CHEESE AND HAM

### INGREDIENTS:

- Mesclun salad
- Whole tomato
- Chicken ham
- Egg
- Mozzarella
- Cheddar cheese
- Fresh parsley

### DIRECTIONS:

1. Cut off the cap of the tomato and scoop out flesh without damaging the tomato
2. Dice the flesh and mix it with ham, cheese and egg
3. Pour into the tomato bowl (from step 1)
4. Bake for 10 mins at 190 degree celsius
5. Sprinkle some parsley