



Burger Melt

by Natasha Faisal

INGREDIENTS

- Rotisserie chicken leftover
- Chicken stock cube
- Brioche bun
- Onion
- Garlic
- Pasta of your choice
- Thyme
- Parsley

INSTRUCTIONS

Burger Melt

1. Preheat your oven at 180°C.
2. Shred rotisserie chicken into a mixing bowl.
3. Throw in diced celery and carrot.
4. Chop spring onion and add to mixing bowl.
5. Mix in barbecue sauce and mayonnaise
6. Add pepper.
7. Mix all up.

Brioche Bun

1. Cut up brioche bun.
2. Scoop burger melt mixture in.
3. Lay cheese on top.
4. Put inside preheated oven for 10-15 minutes.
5. Take burger melt out of the oven.
6. Layer tomatoes and lettuce on top.
7. Sandwich the melt and serve.



Chicken Noodle Soup

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INGREDIENTS

- Rotisserie chicken leftover
- Celery
- Carrot
- Mayonnaise
- Spring onion
- Provolone cheese
- Tomato
- Lettuce

INSTRUCTIONS

1. Heat up oil in pot.
2. Throw in onion, garlic, celery and carrot into pot.
3. Place chicken carcass inside and add water to make stock.
4. Add some stock cubes.
5. Place thyme inside.
6. Salt and pepper to taste.
7. Throw in cooked pasta.
8. Wait for it to boil.
9. Serve with shredded rotisserie chicken on top.