**Middle Eastern Apricot Chicken**

**Ingredients**: Chicken Marylands, Chilli Flakes, Cumin, Fennel, Olive Oil, White Wine, Apricots, Currents, Sugar, Tamarind Paste, Lemon Juice, Thyme, pine nuts (May contain Shaved Almonds)

**Reheating Instructions**: Reheat in oven at 180° for 20-25 minutes or until warmed through. (please note all our meals are already cooked & just require reheating to your taste

**Serving Instructions**: Chefs selection of the perfect sides for the Apricot Chicken would be a warm cous cous salad.