**INGREDIENTS AND STEP BY STEP PREPARATION INSTRUCTIONS**

**BBQ VEGAN SUGARCANE WINGS**

**PACKAGED INGREDIENTS:**

Nutritional yeast, gluten wheat, onion powder, paprika, pepper, parsley, chicken cubes, all-purpose seasoning and natural herbs.

**UTENSILS NEEDED:**

Foil paper

Pastry brush

Oven tray

**PREPARATION METHOD:**

Before placing in the oven line oven tray with foil paper and use a pastry brush to gently cover sugarcane wings in sauce.

Preheat oven for 10 – 15 minutes @ 5 / 190c for 5-8 mins.

**LAMB CHOPS**

**PACKAGED INGREDIENTS:**

Ginger, garlic, all-purpose, thyme, scotch Bonnet, onion powder, Brown sugar and lime.

**UTENSILS NEEDED:**

Foil paper

Pastry brush

Oven tray

**PREPARATION METHOD:**

Before placing in the oven line oven tray with foil paper and use a pastry brush to gently cover chops in the sauce.

Preheat oven for 10 – 15 minutes @ 7 / 220c for 15 mins.

**PRE-MADE PATTY**

**UTENSILS NEEDED:**

Foil paper

Oven tray

**PREPARATION METHOD:**

Remove plastic cover then place the patty in the oven at  6/ 200c for 15-20 mins