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DIY recipe kits that enable you to
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RUDIE'S

With sites across the capital, we have brought to London
our famous 'Real Jerk', with meats marinated for 24 hours
in our secret blend of herbs and spices, before being grilled
and smoked slowly over charcoal in a steel drum.

Traditional Jamaican street food dishes are given the
contemporary Rudie's Jerk Shack treatment alongside well
stocked rum bars featuring our iron strong Rum Punch.

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R.K. x
RUDIE'S

Jerk
Shack

Jerk
Chicken
Wrap Kit

SERVES 4

HOME OF THE FAMOUS
"REAL JERK"

ingredients

*what's in
the box*

650G X MARINATED JERK CHICKEN (LEG - BONELESS)

4 X 12" FLOUR TORTILLA GLUTEN*

250G X RED CABBAGE SLAW EGG*

150G X JERK GRAVY GLUTEN*

50G X SCOTCH BONNET CHILLI JAM

100G X JERK KETCHUP

50G X NUFF SCOTCH

1 X ICEBERG LETTUCE

150G X SWEET PEPPER

ALLERGENS*

THIS MEAL KIT IS PACKED IN AN ENVIRONMENT WHERE ALL 14 MAJOR ALLERGENS MAY BE PRESENT, THEREFORE WHILST WE HAVE STRICT SEPARATION PROCESSES, WE CANNOT GUARANTEE THAT MENU ITEMS WILL BE COMPLETELY FREE FROM ANY PARTICULAR ALLERGEN. IF YOU HAVE ANY CONCERNS, PLEASE CONTACT US BEFORE ORDERING.

STORE THE INGREDIENTS IN THE FRIDGE AS SOON AS YOU RECEIVE THE PACKAGE.

TO BE CONSUMED WITHIN 3 DAYS OF DELIVERY

SERVES

4



Recipe / Cooking Instructions:

Heat the grill oven to 250c (or the fan oven to 200c).

Place the jerk chicken on a baking tray and cook for 20 mins (10mins on each side) until it has some colour and cooked through.

Whilst the jerk chicken is cooking finely shred the Iceberg Lettuce, chop up the Sweet Peppers and mix together.

Give the Red Cabbage Slaw a good stir to ensure all the ingredients are mixed together fully.

Warm the Jerk Gravy in the microwave on medium heat for 1 minute.

Once the Jerk Chicken is cooked let it rest for 2 mins before dicing it finely.

Then warm the Tortilla in the oven for 15-20 seconds (don't let it get crispy!)

Using a spoon spread out the Scotch Bonnet Chilli Jam on the centre of the Tortilla.

Place the diced Jerk Chicken on the centre of the Tortilla.

Add the Red Cabbage Slaw on top, followed by the Iceberg Lettuce and Sweet Pepper mix.

Pour over Jerk Ketchup and the warm Jerk Gravy.

Now, carefully fold in the two sides then tightly roll forward into a sealed wrap.

Place the wrap on a baking tray and put in the oven for 30 seconds to warm through.

Take out the wrap from the oven and using a sharp knife slice it in the middle diagonally into two beautiful pieces to tuck into.

SERVE & ENJOY