

CAMPO

Marinated full chicken

Cook on the BBQ (indirect heat) or in the oven at 375°F until fully cooked, about 40 minutes to an 1 hour depending on your oven. Once cooked, brush with the Campo sauce!

Marinated upper thighs

Grill on the BBQ or in a pan, about 5 minutes per side or until fully cooked.

Marinated bifana

Grill on the BBQ, or in a pan, for about 4 minutes per side or until fully cooked.

Chicken wings

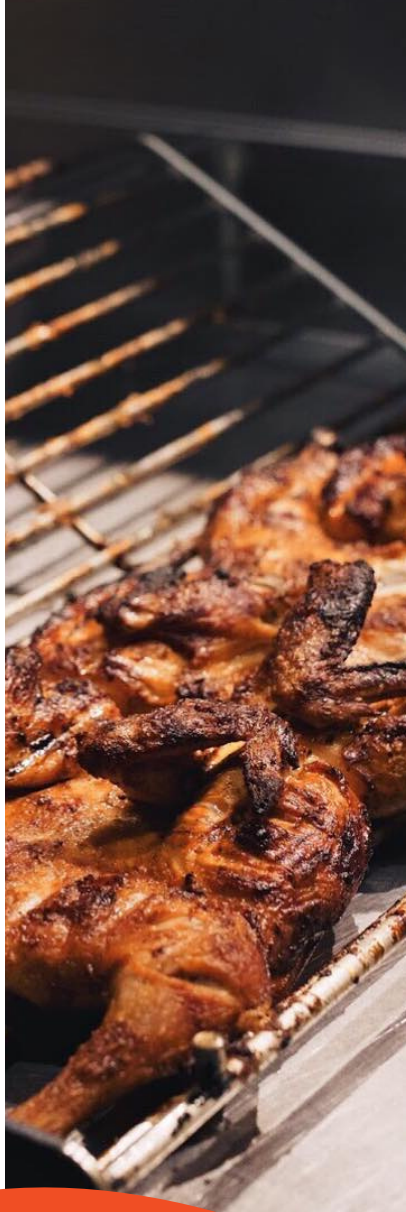
Place the wings on a baking sheet and place in the oven at 350°F for 10 minutes. Add the BBQ or Campo sauce (or a mix of both) once out of the oven.

Portuguese potatoes

Empty the contents of the bag onto a baking sheet or into an ovenproof container. Bake at 375°F, or on the BBQ, for 10 to 15 minutes or until heated.

Ribs

The ribs are already cooked, so simply reheat them in the oven at 350°F for 15 to 20 minutes.



THANK YOU FOR LETTING US INTO YOUR KITCHEN! TO ENHANCE YOUR EXPERIENCE, WE INVITE YOU TO PLAY PORTUGAL GOURMAND'S PLAYLIST ON SPOTIFY.

WISHING YOU A HAPPY AND DELICIOUS MEAL

Muito obrigado
la famille Ferreira





Precooked octopus

Simply grill on the BBQ (or in the pan). About 10 to 15 minutes.

Chouriço

Simply grill on the BBQ (or in the pan). Cook to your liking since the chouriço can also be eaten cold.

Portuguese rice

Place the bag directly in boiling water for 10 minutes or empty the contents of the bag into a saucepan and reheat on the stovetop.

Blanched vegetables

Empty the bag into a saucepan and cook until you have reached the tenderness of your liking.

Campo sauce

Our famous finishing sauce! To be used on your chicken, bifana, etc. Keep refrigerate once opened.

Piri Campo sauce

Homemade hot sauce, perfect for your potatoes, on your chicken, etc. Keep refrigerate once opened.

Pastéis de natas

Finish your meal with the famous Portuguese tarts. Eat as is or reheat in the oven at 400 ° F for 3 to 4 minutes.

Bon Appétit!

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