



Filler Free Chicken Recipe - Cooked

NO SYNTHETICS

NO FILLERS

Ingredients

- Chicken Meat (boneless, skinless) – 1kg
- Chicken Hearts & Gizzard - 500g
- Chicken Liver - 200g
- Whole Ground Sardines – 100g
- Oysters (fresh or freeze-dried) - 6
- Spinach – 100g
- Zucchini - 100g
- Shiitake Mushrooms - 20g
- Eggs – 4 large
- Hemp Hearts - 10g
- Sesame Seeds or Chia Seeds – 2 TBSP
- Kelp Powder - ½ TSP
- Himalayan Pink Salt - 1 TSP
- Egg Shell Powder - 1 TBSP
- Ghee - 1 TBSP
- Cold Pressed Sunflower Oil - 1 TBSP

Directions

1. Lightly cook the skinless chicken meat & organs for 10 minutes, on medium to low flame, to retain nutrients.
2. Cook the vegetables & mushroom for 5 minutes on medium to low flame and puree for better nutrient absorption.
3. Add ground fish into the chicken meat & organs with the eggs & oysters, bring to a quick boil.
4. Mix in the bone meal or finely crushed eggshell powder.
5. Let the preparation cool and then add in ground hemp hearts, ground sesame or chia seeds, oil, ghee and salt. Mix well.
6. Divide into daily servings and refrigerate or freeze for later use.

Feeding Quantity per day - Approximately 2.5% of body weight for healthy dogs. Monitor BCS and increase or decrease the total meal quantity by 20% to maintain ideal BCS & weight.

Suitable only for healthy dogs

STORAGE

REFRIGERATOR: STORE IN AIRTIGHT CONTAINERS FOR UP TO 3 DAYS.

FREEZER: STORE IN PORTIONED CONTAINERS FOR UP TO 2 MONTHS.