


Stir-Fried Chicken Slices with Celery and Bell Pepper

Cuisine: Chinese
Food category: Side dishes

















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Program steps

Preheating: 265 °C

1	 Combination	 30 %	 Termination by time	 04:00 mm:ss	 250 °C	 90 %	
2	 Combination	 30 %	 Termination by time	 04:00 mm:ss	 250 °C	 90 %	

Ingredients - number of portions - 10

Name	Value	Unit
chicken breast	300	g
fresh peppers	100	g
celery sticks	100	g

Nutrition and allergens

Allergens: 9
Minerals: Ca, Cr, Fe, I, K, Mg, Na, Zn
Vitamins: A, B, C, E, K

Nutritional value of one portion	Value
Energy	37 kJ
Carbohydrate	0.8 g
Fat	0.7 g
Protein	7.1 g
Water	0 g

Directions

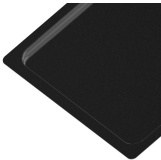
The first stage

- ◇ Mix the marinated chicken slices evenly with cooking oil (to speed up the heat conduction speed and bake the color effect)
- ◇ Do not stack the whole pot of chicken slices, the chicken protein will all stick together when heated

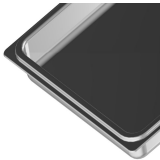
second stage

- ◇ Add celery and colored peppers to the pot, add garlic oil, salt, pepper, and other seasoning spices and mix well
- ◇ Then put it into the steam oven to continue cooking, the chicken slices are cooked, the celery and bell pepper are cooked and colored
- ◇ Seasoning spices must be mixed with ingredients and baked together
- ◇ Use high temperature to roast the seasoning to produce aroma and condense with the ingredients


Recommended accessories



Vision Bake



GN container Stainless steel full



Enameled GN container