

The Funky Town

Cuisine: **Other**

Food category: **Poultry**



Author: **Samuel Ashton**

Company: **Retigo UK**

Program steps

1  Hot air  0 %  Termination by time  00:30 hh:mm  200 °C  70 % 

Ingredients - number of portions - 0

Name	Value	Unit
Chicken fillets	500	g
Tandoori spice mix	50	g
Plain yogurt	200	g
Lemon juice	30	g
Burger buns	4	g
Cabbage (shredded)	100	g
Carrots (shredded)	50	g
Red onion (sliced)	30	g
Fresh cilantro (chopped)	20	g
Salt	5	g
Lime juice	30	g

Nutrition and allergens

Allergens: Gluten, Milk
 Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Sodium, Sodium: 38758 mg, Zinc
 Vitamins: B12, B2, Folate, Vitamin A, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

- For the tandoori chicken patties: Marinate chicken fillets in tandoori spice mix, yogurt, and lemon juice for at least 1 hour. Grill the marinated chicken on a combi oven set to 200°C (fan speed at 70%) for 25 minutes until cooked through.
- Prepare the Indian slaw by mixing shredded cabbage, carrots, and red onion in a bowl. In a separate small bowl, combine yogurt, lime juice, cilantro, and salt to create a dressing. Pour the dressing over the slaw and toss well.
- Toast burger buns on a griddle until golden brown.
- Assemble the burger: Place the grilled tandoori chicken patty on the bottom bun, top with a generous amount of Indian slaw, and close with the top bun and brush with butter and desiccated coconut
- look on combi on line for Brioche recipe and cooking method