

# The Funky Town

Cuisine: **Other**

Food category: **Poultry**



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## 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

## Directions

1. 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.
2. 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.
3. Toast burger buns on a griddle until golden brown.
4. 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
6. look on combi on line for Brioche recipe and cooking method