


Roasted chicken with green peppers corn (Vietnamese)

Cuisine: South-East Asian
Food category: Poultry







Author: Myat Ko ko


Program steps


Preheating: 190 °C


1


 Combination


 30 %

 Termination by time

 00:30 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Chicken thighs	1	kg
Green peppers corn	80	g
Minced Garlic	30	g
Minced shallots	30	g
Minced ginger	30	g
Sweet chilli sauce	40	ml
Oyster sauce	40	ml
Sesame oil	20	ml
Honey	20	ml
Fish sauce	20	ml

Directions

Blend all the ingredients together excluding green peppers corn and marinade the chicken thighs. Leave for 4 to 5 hours.

Put the chicken thighs on vision express grill and bake for 15 minutes. Check the color and turn it on a half way for cook evenly.

Recommended accessories



Vision Express Grill