

# Roasted chicken leg with sambal chilli

Cuisine: **South-East Asian**

Food category: **Poultry**



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## Program steps

Preheating: **180 °C**

1	Combination	50 %	Termination by time	00:20 hh:mm	180 °C	100 %	
2	Combination	50 %	Termination by time	00:30 hh:mm	160 °C	100 %	

## Ingredients - number of portions - 10

Name	Value	Unit
Chicken thighs with bone	10	pcs
garlic paste	50	g
Shallots paste	80	g
ginger paste	30	g
Salt	20	g
Turmeric powder	10	g
Sambal chill paste	100	g
ABC light soy sauce	60	ml

## Directions

- Marinate all the ingredients together with chicken thighs and excluding sambal chilli.
- Heat up the vision express grill and take place.
- When reach the desires temperature place the chicken thighs and grill for 20 minutes.
- Then add sambal chilli and continue to cook for 5 more minutes.
- Serve with white rice or coconut rice.

## Nutrition and allergens

Allergens: SOY

Minerals: 3 g, Iron, Magnesium, Manganese, Potassium, Sodium: 38758 mg, Sodium: 5, Zinc

Vitamins: Vitamin B6, Vitamin C, Vitamin E, Vitamin K

Nutritional value of one portion	Value
Energy	33.4 kJ
Carbohydrate	7.3 g
Fat	0.4 g
Protein	0.5 g
Water	12.9 g

## Recommended accessories



Vision Express Grill