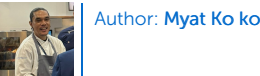
















Roasted chicken leg with sambal chilli

Cuisine: South-East Asian
Food category: Poultry



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:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	4.1 kJ
Carbohydrate	0.9 g
Fat	0 g
Protein	0.2 g
Water	0 g

Recommended accessories

