

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

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

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.

Recommended accessories



Vision Express Grill