

Burrito with Chicken 2 pcs

	eikon ⁻ e3
	01:45
	This recipe is available for: • eikon® e2s SP (1000W) • eikon® e2s HP (2000W) • eikon® e3 • eikon® e4 • eikon® e4s • eikon® e1s
	Accessories: e3 Flat Turn-table Plate 40H0347 e3 Non-stick Cooking Liner 40H0190
P R € 275 °C Stage 1	
Chilled 4°C (9 01:45) Chilled 4°C (9 01:45) 2 Pieces (8 High	
Partially Cooked	
Ingredients 2 pcs Tortilla 30 ml Herb Aioli 140 g Chicken Breast cooked 100 g Cheese grated 2 pcs Herbs	1. Food Preparation Mix aioli, diced chicken and cheese and place on tortilla, roll the tortilla into a wrap. Place them on the liner.
	2. Cooking Instruction Cook as per oven profile.
	3. Food Serving Instruction Remove the cooked food from the liner and serve garnished with the herb.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.