


## Chicken Kathi Roll



**eikon® e1s**

 01:30





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s




Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

P  
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-  260 °C
-  Chilled 4°C
-  1 Piece
-  Partially Cooked

Stage 1

-  01:30
-  50 %
-  100 %

R  
E  
C  
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P  
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### Ingredients

- |     |     |                             |
|-----|-----|-----------------------------|
| 130 | g   | Chicken Leg boneless sliced |
| 20  | ml  | Oil                         |
| 2   | g   | Cumin Seeds                 |
| 20  | g   | Onion sliced                |
| 2   | g   | Ginger chopped              |
| 2   | g   | Green Chilli chopped        |
| 2   | g   | Coriander fresh chopped     |
| 5   | g   | Salt                        |
| 10  | ml  | Lemon Juice                 |
| 1   | pcs | Tortilla                    |
| 2   | g   | Red Chilli Powder           |
| 1   | g   | Coriander Seeds             |

### 1. Food Preparation

Heat oil in a pan add cumin and coriander seeds and let them crackle. Add onion, ginger and green chilli and sauté them. Add chicken and chilli powder and cook until chicken is well-done. Finish with salt, coriander and lemon juice. Make sure that the mixture is well cooked and not watery. Chill the mixture for at least 1 hour. Place the cold mixture in the centre of the tortilla and roll it into a wrap. Brush the wrap with oil and place it on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve.