# Green Pepper & Potato Strips in Paper Bag

eikon e1s

02:00

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)
Paper Bag

## PROFILE

260 °C
Chilled 4°C
1 Portion
From Raw

Stage 1
02:00
60 %
100 %

## RECIPE

Ingredients

| | | |
|---|---|---|
| 100 | g | Green Pepper |
| 100 | g | Potato |
| 20 | g | Red Pepper |
| 2 | g | Salz |
| 2 | g | Chinese Chicken Powder |
| 20 | g | Oil |
| 1 | pcs | Paper Bag |

1. Food Preparation
Cut the green Pepper and the Potato in strips and the red Pepper in cubes. Mix all ingredients together, fill it into the paper bag and fold the bag down to close. Place the bag on the tray.

2. Cooking Instruction
Cook as per oven profile.

3. Food Serving Instruction
Remove the bag from the tray, open the bag, take the vegetables out and serve.

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.