

## Chicken Quesadilla



**eikon® e1s**

 00:40





This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)
- eikon® e3
- eikon® e1s




Accessories:

e1s/e2s Non-stick Cooking Liner 32Z4088  
(Natural), 32Z4096 (Green)

P  
R  
O  
F  
I  
L  
E

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

Stage 1

-  00:40
-  60 %
-  100 %

R  
E  
C  
I  
P  
E

### Ingredients

- 2 pcs Tortilla
- 15 ml Herb Aioli
- 70 g Chicken Breast cooked
- 50 g Cheese grated
- 1 pcs Herbs

### 1. Food Preparation

Place tortillas side by side. Spread aioli on tortillas. Mix diced chicken with cheese and place on one of the tortillas, cover with the other tortilla. Place it 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.