


## Chicken Kathi Roll



**eikon® e2s**

 00:40


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)

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-  275 °C
-  Chilled 4°C
-  1 Piece
-  Partially Cooked

Stage 1

-  00:40
-  20 %
-  100 %

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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.