

## 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)

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

Stage 1

- 01:30
- 50 %
- 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.