

# The Funky Town

Cuisine: **Other**  
Food category: **Poultry**



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## Program steps

1

 Hot air

 0 %

 Termination by time

 00:30 hh:mm

 200 °C

 70 %



## Ingredients - number of portions - 0

| Name                     | Value | Unit |
|--------------------------|-------|------|
| Chicken fillets          | 500   | g    |
| Tandoori spice mix       | 50    | g    |
| Plain yogurt             | 200   | g    |
| Lemon juice              | 30    | g    |
| Burger buns              | 4     | g    |
| Cabbage (shredded)       | 100   | g    |
| Carrots (shredded)       | 50    | g    |
| Red onion (sliced)       | 30    | g    |
| Fresh cilantro (chopped) | 20    | g    |
| Salt                     | 5     | g    |
| Lime juice               | 30    | g    |

## Nutrition and allergens

Allergens: Gluten, Milk  
Minerals: Calcium, Iron, Magnesium, Phosphorus, Potassium, Sodium, Sodium: 38758 mg, Zinc  
Vitamins: B12, B2, Folate, Vitamin A, Vitamin C, Vitamin E, Vitamin K

| Nutritional value of one portion | Value |
|----------------------------------|-------|
| Energy                           | 0 kJ  |
| Carbohydrate                     | 0 g   |
| Fat                              | 0 g   |
| Protein                          | 0 g   |
| Water                            | 0 g   |

## Directions

1. For the tandoori chicken patties: Marinate chicken fillets in tandoori spice mix, yogurt, and lemon juice for at least 1 hour. Grill the marinated chicken on a combi oven set to 200°C (fan speed at 70%) for 25 minutes until cooked through.
2. Prepare the Indian slaw by mixing shredded cabbage, carrots, and red onion in a bowl. In a separate small bowl, combine yogurt, lime juice, cilantro, and salt to create a dressing. Pour the dressing over the slaw and toss well.
3. Toast burger buns on a griddle until golden brown.
4. Assemble the burger: Place the grilled tandoori chicken patty on the bottom bun, top with a generous amount of Indian slaw, and close with the top bun and brush with butter and desiccated coconut
- 6.look on combi on line for Brioche recipe and cooking method