

# Roasted chicken with green peppers corn (Vietnamese)

Cuisine: **South-East Asian**  
Food category: **Poultry**







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## Program steps


Preheating: 190 °C


1


 Combination


 30 %

 Termination by time

 00:30 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Chicken thighs	1	kg
Green peppers corn	80	g
Minced garlic	30	g
Minced shallots	30	g
Minced ginger	30	g
Sweet chilli sauce	40	ml
Oyster sauce	40	ml
Sesame oil	20	ml
Honey	20	ml
Fish sauce	20	ml

### Directions

Blend all the ingredients together excluding green peppers corn and marinade the chicken thighs. Leave for 4 to 5 hours.

Put the chicken thighs on vision express grill and bake for 15 minutes. Check the color and turn it on a half way for cook evenly.

## Recommended accessories



Vision Express Grill