

Roasted chicken leg with sambal chilli

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





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Program steps

Preheating:

180 °C

1

 Combination

 50 %

 Termination by time

 00:20 hh:mm

 180 °C

 100 %



2

 Combination

 50 %

 Termination by time

 00:30 hh:mm

 160 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
Chicken thighs with bone	10	pcs
garlic paste	50	g
Shallots paste	80	g
ginger paste	30	g
Salt	20	g
Turmeric powder	10	g
Sambal chill paste	100	g
ABC light soy sauce	60	ml

Nutrition and allergens	
Allergens: SOY	
Minerals: 3 g, Iron, Magnesium, Manganese, Potassium, Sodium: 38758 mg, Sodium: 5, Zinc	
Vitamins: Vitamin B6, Vitamin C, Vitamin E, Vitamin K	
Nutritional value of one portion	Value
Energy	33.4 kJ
Carbohydrate	7.3 g
Fat	0.4 g
Protein	0.5 g
Water	12.9 g

Directions
-Marinate all the ingredients together with chicken thighs and excluding sambal chilli.
-Heat up the vision express grill and take place.
-When reach the desires temperature place the chicken thighs and grill for 20 minutes.
-Then add sambal chilli and continue to cook for 5 more minutes.
-Serve with white rice or coconut rice.

Recommended accessories



Vision Express Grill