



Geschmack & Technologie

Hähnchenpfanne Gemüsetop Mediterran

Recipe number:

ER2200832

Raw material:

1000 g Chicken breast fillet schier

Spices & processing aids:

1000 g Gemüsetop Mediterran VLOG 3487250

Processing sequence:

Shred the chicken breast and mix 1 to 1 with the vegetable topping.

Fry in the pan over medium heat.

Ingredients:

Chicken breast fillet 50.0 % (Chicken breast fillet), vegetable 41.0 % (paprika, courgette, french bean), water, starch*, salt, brandy vinegar*, sugar, spices, herbs, thickening agent: E 415 xanthan gum, preservative: (E 211 sodium benzoate, E 202 potassium sorbate), spice extracts
* of controlled organic cultivation
DE-ÖKO-001

Nutrition declaration:

energy value	429 KJ
energy value	102 Kcal
fat	0,9 g
saturates	0,1 g
carbohydrate	7,2 g
sugar	1,7 g
polyols	0,0 g
protein	13,8 g
sodium	0,5 g
salt	1,2 g

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