



Geschmack & Technologie

Butter Chicken Bread

Recipe number:

ER2600684

Raw material:

500 g	Pollo Fino - boneless chicken thigh steak
400 g	naan bread
50 g	Lollo Rosso
10 g	raw spring onion
40 g	fresh red bell pepper

Spices & processing aids:

300 g	AVO Originals Butter Chicken	5046901
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Processing sequence:

Top the naan bread with the butter chicken and distribute spring onions and diced bell pepper over it as desired.

Cut the deboned chicken thigh meat into approx. 3 x 3 cm cubes and briefly sear on all sides, add the sauce and simmer for approx. 10 minutes.

Bake the naan bread in the oven at 200 °C for approx. 3 minutes.

Cut the spring onions into thin rings.

Remove the seeds from the bell pepper and cut into fine dice.

Ingredients:

chicken (chicken), naan bread (wheat flour, water, sunflowers oil, sea salt, pea protein, potato flakes, black cumin, thickening agent: guar gum, yeast), Lollo Rosso (Lollo Rosso), vegetable (paprika, tomatoes, spring onion), coconut milk (coconut extract, water), rapeseed oil, BUTTER, tomato purée, brandy vinegar, sugar, CASHEWS, spices, modified starch, salt, flavourings, MILK PROTEIN, LACTOSE, preservative: (E 202 potassium sorbate, E 211 sodium benzoate), herbs

Nutrition declaration:

energy value	764kJ
energy value	183kcal
fat	10,1g
saturates	2,7g
carbohydrate	12,6g
sugar	1,5g
protein	9,6g
sodium	0,4g
salt	0,9g
fibres	1,4g

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