Oriental Chicken Burger

Recipe idea

Ingredients for one burger:

1	**Foodworks Chicken Burger Cornflakes** (art. no. 41010)	
2	sprigs of coriander, chopped coarsely	
30 g	hummus (ready-made)	
20 g	mayonnaise (ready-made)	
1	small red chilli, chopped coarsely	
1	wholemeal rye bun, 10 cm Ø	
2–3	stems of red chard	
1 TL	carrot zest, fried	
	Cost of sales	€ 0,00
	plus Overhead costs (in %)	€ 0,00
	plus Profit (in %)	€ 0,00
	Basic Price	€ 0,00
	plus Personnel costs (in %)	€ 0,00
	Net price	€ 0,00
	plus VAT (in %)	€ 0,00
	Calculated sales price (gross)	€ 0,00

Reset

Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):

Preparation:

1. Prepare Chicken Burger Cornflakes.
2. Mix coriander with hummus.
3. Mix mayonnaise with chopped chili.
4. Slice burger bun horizontally and toast.

Burger stacking order:
burger-bun-bottom, hummus, Chicken Burger Cornflakes, chili-mayonnaise, chard, carrot zests, burger-bun-lid

Preparation Options*:

Deep fat fryer
175 °C, 4,5–5 Min.

Combi steam oven
200 °C, 100 %, 12–15 Min.

High speed oven

	Tempe-rature	Time (Min.)	Fan	Micro-wave
1.	250 °C	01:00	65 %	100 %
2.	250 °C	00:20	75 %	80 %
3.	250 °C	00:20	85 %	50 %

* The preparation time may vary depending on the device performance.

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Beef, chicken and More. Under the brand „Foodworks" OSI Convenience Europe GmbH, part of the OSI Group, supplies a varied product range. From premium raw goods to kitchen-ready products – you choose the degree of convenience.

Feel free to contact us: +49 2431 9550790 | service@osi.de | www.foodworks.com

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