



GOLDEN CHICKEN QUESADILLA

INGREDIENTS

Group A

Ingredient	KG
Chicken Meat - Diced	0.300
Corn Starch	0.015
Salt & Black Pepper	0.003
Total Weight:	0.318

Group B

Ingredient	KG
Julienne Red / Green Capsicum	0.200
Pineapple Cubes	0.100
Onion - Chopped	0.160
Cayenne Pepper	0.005
Salt & Black Pepper	0.005
Cooking Oil	0.080
Total Weight:	0.550



DISPLAY CONDITIONS

Ambient



CATEGORY

Other Products



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Flat Bread

Group C

Ingredient	KG
Tortilla	-
Mozzarella Cheese	0.170
Cheddar Cheese	0.170
<u>Bakels Golden Sauce</u>	0.170
Total Weight:	0.510

METHOD

1. Rinse the Chicken Meat thoroughly and pat dry. Diced the meat and marinated with corn starch, salt & pepper then set aside.
2. Heat oil and pan-fry the chicken meat until golden brown.
3. Drain out on kitchen towels to absorb excess oil then set aside.
4. Heat the oil over medium heat then add onion, pineapple and capsicum. Stir-fry for 2 minutes until aromatic then add in cayenne pepper & salt & pepper. Continue to cook over medium heat until fragrant.
5. Toss diced chicken back into the pan and stir to combine.
6. Next, assemble and wrap the rolls with the wrappers.
7. To fill a quesadilla, place the golden sauce & filling on one side of a tortilla, then fold to enclose.
8. Start with Golden sauce & shredded cheese, top with filling then finish with another sprinkle of cheese.
9. Place the quesadilla in a dry skillet over low to medium low heat.
10. Flip after about 3 minutes, cook on the other side for another few minutes. Let cool, slice and it is ready to be served.