

Spiced Tomato Chicken Medley



Recipe Rating	
Total Time	65 Minutes
Cooking Time	55 Minutes
Total Labour	10 Minutes
Knife Skills	Basic

Equipment
Scale
Whisk
Spatula
Mixing Bowls (1 large, 1 medium, 1 small)
2x ½ size- 2" deep production pans
Cutting board
Chef's Knife
Measuring Cup
Cling Film
Aluminum Foil
Plate ware
Colander
Bulk Retherm Cart (or regular oven) or
Tray Service Retherm Cart

Spiced Tomato Chicken Medley

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Dried Crushed Red Pepper	5 gm	1 tsp	10 gm	2 tsp
Ground Coriander	2.5 gm	½ tsp	5 gm	1 tsp
Ground Cumin	10 gm	2 tsp	20 gm	4 tsp
Smoked Paprika	22 gm	1.1 Tbsp	44 gm	2.2 Tbsp
Garlic, minced	48 gm	1.69 oz	96 gm	3.38 oz
Table Salt	5 gm	1 tsp	10 gm	2 tsp
Extra-Virgin Olive Oil	250 mL	0.21 fl oz	500 mL	0.42 fl oz
Cooked Chicken, chopped	2 kg	70.5 oz	4 kg	141 oz
Chickpea (2 X 540 ml)	1.8 kg	3.9 lbs	3.6 kg	7.8 lbs
Roma Tomatoes	840 gm	29.6 oz	1680 gm	59.2 oz

Method



1. Chop cooked chicken into 1 inch pieces. Chop Roma tomatoes, set aside. Rinse and drain chickpeas. Remove excess moisture with a paper towel. In small bowl mix spices, garlic, and oil together



2. In a large bowl, mix chicken, spices, chickpeas and tomatoes. Divide the mixture evenly between two ½ size 2-inch-deep production pans. Cover with cling film and aluminum foil. Place in Multigen for 55 minutes at 130°C



3. Once the 55 minutes are done, let it rest for 5 minutes. Divide portions equally into service dishware by serving size.

Bulk: Prepare two ½ size 2-inch-deep production pans with nonstick spray.
Tray: Plate 1 cup of mixture on a plate and place in NovaFlex



4. **Bulk:** remove from Multigen and serve alone or with a side dish of rice or vegetables.

Cold Plating: allow to cool and plate alone or with a side dish. Place on the hot side of the tray to retherm for 55 minutes prior to service.

Food Accompany: **Jasmine Rice or Steamed Vegetable Medley**