

## Roasted Chicken Breast



**46:34**

**This recipe is available for:**

- Convotherm maxx

**Accessories:**

1/1 GN Roasting and baking tray with drip drain, non-stick coating, useable on both sides, Flat, 3055630

PROFILE

- Chilled 4°C
- 1 Piece
- From Scratch

**Stage 1**  
235 °C

- Convection
- 46:34 | 72 °C
- 3
- 3

RECIPE

### Ingredients

170 g	Chicken Breast, skin on
30 ml	Oil
1 pinch	Salt
1 pinch	Pepper

### 1. Food Preparation

Brush the Chicken breasts with oil and season with salt and pepper. You can leave the skin on

### 2. Cooking Instruction

Place the chicken breasts into a non stick roasting tray. Use core probe, set to 72c/162f to get accurate results

### 3. Food Serving Instruction

The cooked breasts can be sliced for a Ceasar salad or served with dauphinoise potatoes and peas with a creamy mustard sauce