

Recipe Name	Crispy parmesan Chicken mousse
Servings	2
Cook Time	
Calories	Cedric Kelly

Nestlé Professional is committed to providing you the finest ingredients, operational knowledge, and uncompromised support to your business.

Ingredients

249 g Chicken Breast	249 gram
174 g Mayonnaise	174 gram
24 g Green bell pepper – chopped finely	24 gram
31 g Red bell pepper – chopped finely	31 gram
34 g Yellow bell pepper – chopped finely	34 gram
8 g Coriander	8 gram
83 g Crispy parmesan cheese	83 gram
A Pinch of Salt	1 gram
1 g Black Pepper	1 gram
100 ml Cream	100 milligram
500 ml Water	500 milligram
CHEF® Chicken Powder	15 gram

Directions

Step 1 Cooking	Pre heat pan and sprinkle parmesan cheese, fry for 3–5 mins until crispy.
Step 2 Cooking	Marinate chicken with Chef Chicken Powder
Step 3 Cooking	For Chicken Mousse: Mix Mayonnaise, Chicken Breast, Green bell pepper, Red Bell Pepper, Yellow Bell Pepper and coriander. Add a pinch of salt and pepper to taste.
Step 4 Cooking	Top the Crispy Parmesan with Chicken Mousse.

Nutrition Info Per Serving

Added Sugar 0 Tbsp
Energy 670 kcal
Protein 45 gm
Carbohydrates 8 gm
Sugars 3 gm
Fiber 1 gm
Sodium 1464 mg

Fats 50 gm

Saturated Fats 13 gm