Chicken Italian with a fried potato salad with Turkey lardinettes®

10 persons



Ingrediënten

- 10 pcs Chicken Italian
- 250 g Turkey lardinettes®
- 1 kg firm-cooking potatoes
- 1,5 kg mixed mushrooms
- 500 g onion
- 300 g mixed salad
- Olive oil
- Pepper & salt

Bereiding

Bake the Chicken Italian (art. 35831) in the oven (10 min. at 200°C), deep fry (4 min. at 175°C) or frying pan (2 x 4 min.)

Peel the potatoes and boil them in equally-sized pieces. Boil them in salted water. Drain off the water and let them cool.

Cut the different mushrooms into four and cut the onion into brunoise pieces.

Fry the Turkey lardinettes® in a dash of olive oil and add the onion. Remove this from the pan and fry the mushrooms in some olive oil. When the mushrooms have fried, add the Turkey lardinettes®.

Now fry the potatoes nicely brown in some olive oil and combine everything suitably.
Season the mix with pepper and salt.

Arrange the potato salad on a plate and serve with a mixed salad and the Chicken Italian.

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