



Chicken donut with “spaghetti” made of carrot and cucumber



10 persons



Ingrediënten

- 10 Chicken donuts
- 1 kg firm-cooking potatoes
- 500 g large carrots
- 1 cucumber
- 50 g salted peanuts
- Spaghetti herbs
- 1,5 dl ketchup
- 50 g greek yoghurt
- Paprika powder
- Pinch of salt

Bereiding

Roast the Chicken donut (art. 30431) in the oven (10 min. at 200°C), deep fryer (3 min. at 180°C) or frying pan (2 x 4 min.)

Peel the carrots and produce the “carrot” spaghetti using a spiraliser. Do the same with the cucumber.

Mix the ketchup with the spaghetti herbs and the Greek yoghurt.

Cut up the firm-cooking potatoes into slices.
Mix the potatoes with the paprika powder and a pinch of salt. Bake these in an oven at 180°C for 15 minutes (on baking paper, do not lay them too close to one another).
Mix from time to time.

Arrange the dish attractively on a plate and finish with chopped peanuts.

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