



Escalope à la reine with roasted potatoes



10 persons



Ingrediënten

- 10 pcs Escalope à la reine
- 1,5 kg firm-cooking potatoes
- 500 g young spinach
- 5 sweet bell peppers
- Mixed salad
- olive oil
- 2 cloves garlic
- A few sprigs rosemary

Bereiding

Fry the defrosted Escalope à la reine for 3 to 4 min. at 180°C or fry for 2 x 3 min. in a frying pan.

Cut the firm-cooking potatoes into brunoise pieces and rinse them in cold water. Fry the potatoes in olive oil, crush the garlic cloves and add them to the potatoes together with the rosemary.

Now add the young spinach and fry it briefly. Cut the sweet bell peppers in 2 and fill them with the potatoes and spinach.

Bake the bell peppers further in an oven at 180°C for ± 8 minutes.

Arrange the food on a plate and finish with mixed salad.

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