Burger with Oven-roasted Chicken fillet and sweet potatoes

10 persons



Ingrediënten

- 10 pcs Oven-roasted Chicken fillet
- 2 ½ pcs sweet potatoes
- 3 tomatoes
- 2 balls mozzarella
- 100 g mayonnaise
- 100 g Greek yoghurt
- 100 g ketchup
- ½ coffee spoon curry powder
- ½ coffee spoon garlic powder
- ½ coffee spoon dried oregano
- 100 g mixed salad
- 1 red onion
- 1 large gherkin
- 10 large capers
- A few leaves of basil
- A few sprigs fresh thyme
- Olive oil
- Pepper & salt

Bereiding

Cut the sweet potatoes into thick slices and place them on baking paper. Rub the slices with olive oil, season with pepper, salt and put some fresh thyme sprigs on top.

Cut the tomatoes and the mozzarella into slices and lay them on the Oven-roasted Chicken fillet. Roast them together in the oven for ± 12 minutes at 180°C.

Make the dressing: mix the mayonnaise, Greek yoghurt, ketchup, curry powder, dried oregano, garlic powder, pepper and salt. Cut the red onion, the gherkin and the capers into brunoise pieces and keep them separate. Place a slice of sweet potato on a plate, put the Chicken fillet on top, dress with the dressing and finally put the mixed salad on top.

Finish with the mixture of onion, gherkin and capers and finally with a few basil leaves.

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Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be