



Oven-roasted Chicken fillet with Provençal herbs and an apricot chutney



40 minutes



10 persons



Ingrediënten

- 10 Oven-roasted Chicken fillets
- Provençal herbs
- Olive oil
- 200 g soured cream
- 1 kg potatoes
- Cajun spices

For the chutney

- 200 g apricots
- 200 g onion
- 200 g yellow bell pepper
- Olive oil
- 150 g sugar
- Thyme & bay leaves
- Dash of white wine vinegar

Bereiding

Mix together the Provençal herbs and a little olive oil. Rub over the Chicken fillets with this and grill these on both sides on the BBQ.

Cut the potatoes into thin slices, wash them in cold water and pat them dry. Fry the chips until they are crisp on a frying pan and seasons with Cajun spices.

Cut the apricots, onion and yellow bell paper into brunoise pieces. Sauté the onion and the bell pepper until they are glacé and then add the apricots. Now add the thyme, bay leaves and sugar and then let it cook for ± 15 min. Finish with a dash of white wine vinegar and season with pepper and salt.

Place the chicken on the plate, add some chutney and pipe some of the soured cream next to it. Serve with some of the chips.

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