



Oven-roasted Chicken fillet with fregola and fresh summer vegetables



10 persons



Ingrediënten

- 5 pcs. Oven-roasted Chicken fillet
- 400 g fregola
- 5 red pointed peppers
- 1 yellow bell pepper
- 1 green bell pepper
- 500 g cherry tomatoes
- 200 g black olives
- Dressing: 1 bunch basil, 1 to 2 cloves garlic, 2 dl corn oil, olive oil, pepper & salt.

Bereiding

Cook the fregola “al dente” in salted water and refresh.

Grill the pointed peppers on the BBQ until they are half soft. Let them cool, cut them in 2 and remove the seeds.

Cut the yellow and green bell peppers in 4 and remove the seeds. Season them with pepper and salt and rub in some olive oil. Grill the peppers, let them cool and then cut into brunoise pieces.

Cut the cherry tomatoes in 2 and then cut the black olives into rings.

Make the dressing: put 1 bunch of basil, 1 to 2 cloves garlic, 2 dl corn oil, olive oil, pepper and salt in a blender and mix for some minutes.

Mix the pasta, the brunoise cut peppers, cherry tomatoes, black olives and half of the dressing.

Roast the Oven-baked Chicken fillet on the BBQ with the lid closed, cut into fine slices and place on top of the pasta. Place the pointed bell pepper half pieces on a plate and fill them with the pasta mix. Finish with the rest of the dressing.

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