

Oven-roasted Chicken fillet en papillotte with pineapple



10 persons



Ingrediënten

- 10 pcs Oven-roasted Chicken fillet
- 2 red bell peppers
- 2 green bell peppers
- ¼ pineapple
- Ras el hanout
- 0.5 l coconut cream
- 0.5 kg basmati rice
- 1 l vegetable stock
- 2 red onions
- Dash of groundnut oil
- 30 g fried onion
- 1/6 bunch parsley
- Pepper & salt

Bereiding

Clean the peppers and cut them into pieces.
Cut the crown off the pineapple, cut the pineapple into 4 parts and remove the hard part.
Then cut the pineapple into brunoise pieces.

Mix the coconut cream with the ras el hanout, pepper and salt.

Make the papillottes and place the Oven-roasted Chicken fillet in them.

Place the pepper and pineapple onto the chicken and divide the seasoned spiced coconut cream over the papillottes. Place the papillottes on the BBQ for ± 15 min.

Cook the basmati rice in the vegetable stock.
Cut the red onions into brunoise pieces, fry them in the groundnut oil, add the fried onion and the chopped parsley.
Serve together.

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