



Chicken Mushrooms with roasted pumpkin pieces



10 persons



Ingrediënten

- 10 pcs Chicken Mushrooms
- 600 g spelt pasta
- 1,5 kg pumpkin
- 50 g pumpkin seeds
- 2 dl mayonnaise
- 1 dl yoghurt
- Zest of ½ lime
- Spaghetti herbs
- ¼ bunch parsley
- Olive oil
- Pepper & salt

Bereiding

Cook the Chicken Mushrooms (art. 301) in the oven (10 min. at 200°C), deep fryer (4 min. at 175°C) or frying pan (2 x 4 min.)

Clean the pumpkin and cut out slices with a form. Fry them in some olive oil and season the pumpkin with salt and pepper. Roast the pumpkin further in an oven at 180°C for ± 5 minutes.

Briefly sauté the pumpkin seeds in a frying pan and let them cool.

Mix the mayonnaise with the yoghurt and lime zest. Season with pepper and salt.

Cook the spelt pasta “al dente” in the English way [in salted water, just ready].

Drain the spelt pasta and add some olive oil and spaghetti herbs.

Finely chop the parsley and add it to the pasta.

Arrange the food on the plate and put the lime mayonnaise yogurt on the pumpkin cubes.

Finish with the pumpkin seeds.

Tasty!

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