



Chicken schnitzel Hawaii deluxe with fried rice



10 persons



Ingrediënten

- 10 Chicken schnitzels Hawaii Deluxe
- 10 brochette skewers
- 2 red bell peppers
- 2 green bell peppers
- 2 red onions
- 1 spring onion
- 1 fennel
- 250 g mushrooms
- 250 g sweetcorn
- 250 g carrot
- 20 g sesame seeds
- 500 g rice
- 1 l vegetable stock
- Groundnut oil
- 250 g mayonnaise
- 5 g curry powder
- Pepper & salt

Bereiding

Bake Chicken schnitzel Hawaii (defrosted) in the oven (10 min. at 200°C), deep fryer (3 min. at 175°C) frying pan (2 x 4 min.).

Cut up the red and green bell peppers, fennel and red onion into pieces. Spear the vegetables onto the skewers, rub them with some groundnut oil and season them with pepper and salt. Grill the vegetables, sprinkle with some sesame seeds and roast for another 5 minutes in an oven at 180°C.

Combine the rice with the stock and steam in a combi-oven for 20 min. then let it rest for 10 min. or cook it in the traditional way.

Cut the spring onion into rings, cut the carrot into fine brunoise pieces and sauté briefly in a little groundnut oil together with the sweetcorn.

Then add the rice and season with pepper and salt. Mix the curry powder with the mayonnaise.

Arrange the food on the plate and finish with some curry mayonnaise.

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