



Chicken tournedos Thai style



10 persons



Ingrediënten

- 10 pcs Chicken tournedos
- 500 g noodles
- Dash of olive oil
- 1 kg fresh broad beans
- ½ bunch young carrots
- Smoked paprika
- Pepper & salt
- Green sauce: 1 avocado, 2 cloves garlic, 1 red chilli pepper, 1/4 bunch of flat leaf parsley, juice of 1 lime, 1 dl olive oil, pepper & salt.

Bereiding

Boil the noodles "al dente" in salted water and refresh this pasta.

Remove the broad beans from their pods and boil them briefly in water. Refresh. Remove the skins from the broad beans keep the beans separate.

Peel the young carrots and put them through the food processor (fine knife so that you get thin slices).

Loosen the individual noodles and mix with olive oil, broad beans and carrot slices. Season the noodles with pepper, salt and the smoked paprika powder.

Cut the avocado in 2 and remove the stone. Remove the flesh and place in the cutter. Now add the peeled garlic cloves, green chilli pepper, flat leaf parsley, lime juice, olive oil and pepper and salt. Chop into a homogeneous mass.

Rub the Chicken tournedos with olive oil and season with pepper and salt. Place it in the BBQ and grill on both sides.

Arrange attractively on a plate.

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