Chicken Philadelphia with open vegetable lasagne

10 persons



Ingrediënten

- 10 pcs Chicken Philadelphia
- 10 sheets lasagne
- 1 bunch of Swiss chard
- 300 g peas
- 10 pcs sun-dried tomatoes
- 10 pcs Parmesan cheese
- 1 l milk & 100 g roux
- Nutmeg, pepper & salt

Bereiding

Cook the Chicken Philadelphia in the oven (10 min. at 00°C), deep fryer (4 min. at 175°C) or frying pan (2 x 4 min.).

Boil the sheets of lasagne in salted water with a dash of oil. Drain them when they are “all dente” and refresh them.

Clean the Swiss chard, cut the stems into fine strips and fry in some olive oil. Now cut the leaves into strips and add them to the stems. Season with pepper, salt and nutmeg.
Boil the peas and refresh them. Put them in a chopper together with a dash of the cooking liquid and season them.

Grate the Parmesan cheese, place it on baking paper and bake the cheese at 180°C until it is golden brown. Let cool and crumble up the cheese.

Boil the milk, add the roux and mix. Season with pepper, salt and nutmeg.
Arrange the pea puree, the Swiss chard and sun-dried tomatoes on 1/3 (surface) of a lasagne sheet. The fold the lasagne sheet over and again cover 1/3 of the sheet with pea puree, Swiss chard and the sun-dried tomatoes.
Fold the last piece of lasagne sheet over it and top with Bechamel and the crispy crumbs of cheese.

Add the Chicken Philadelphia.

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