Grilled Chicken rôti with lime butter

10 persons



Ingrediënten

- 5 pcs Chicken rôti
- 2 kg firm-cooking potatoes
- 200 g butter
- Zest and juice of half a lime
- 300 g mixed salad
- Mix of 3 types of bell pepper
- 1 coffee spoon of paprika powder
- 1 shallot
- A few sprigs lemon thyme and parsley
- Dash of white wine vinegar
- Olive oil
- Pepper & salt

Bereiding

Rub the Chicken roti with olive oil and season with the 3 pepper mix. Place them in the BBQ with the lid closed for ± 20 min. at 150°C.

Peel the potatoes, cut them into moon-shaped slices, boil them briefly in salted water then drain them. Let them cool and mix with a dash of oil, paprika powder, pepper and salt.
Place the potatoes in a fireproof dish and roast them in the BBQ under the lid for ± 25 min, stirring occasionally.

Soften the butter in your hands. Add the lime zest and juice, the lemon thyme leaves, chopped shallots, chopped parsley and pepper and salt. Mix everything and season. Melt the butter.

Finish the salad with a dash of olive oil and a dash of white wine vinegar.

Cut the Chicken roti into slices. Arrange everything on the plate and serve with the melted butter mixture.

Meer lekkere recepten op Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendelede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be