Gegrild meergranen broodje met Chicken Crusties

15 minutes

10 persons



Ingredients

- 30 pcs Chicken Crusties
- 1 pc multigrain loaf
- 150 g mixed herb salad
- 1 pc yellow courgette
- 1.5 pc red bell pepper
- Dash of olive oil
- Dash of corn oil
- Provençal herbs
- 200 g mayonnaise
- Pinch of smoked paprika
- Pepper & salt

Preparation

Cut the multigrain loaf into 10 thick slices.

Bake the Chicken Crusties in an oven at 200°C for 7 min.

Clean and prepare the mixed herb salad.

Cut 1 yellow courgette into slices and 1 red bell pepper into strips. Mix the yellow courgette and the red bell pepper separately with a dash of olive oil, Provençal herbs, pepper and salt. Grill them.Take the half bell pepper and bake it further in an oven at 160°C for ± 15 minutes until it is soft. Mix the half red bell pepper with a dash of corn oil. Add the mayonnaise and mix finely. Finish with the smoked paprika powder, pepper and salt.

Toast the multigrain slices and cover with the mixed herb salad, Chicken Crusties, the yellow courgette, red bell pepper and the paprika dressing.

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