



Crispy chicken fillet with quinoa salad



120 minutes



100 persons



Ingrediënten

- 100 pcs Crispy Chicken
- 6 kg young spinach
- 6 kg beetroot (precooked)
- 2 kg spring onions
- 5 kg quinoa
- 10 l vegetable stock
- 0.4 l olive oil
- Fleur de sel (fine sea salt)
- Pepper
- 1.5 kg feta cheese
- 4.25 l chicken stock
- 0.3 kg roux
- 0.5 l coconut milk
- 0.4 kg walnuts

Bereiding

Prepare the chicken fillet for the Crispy Chicken as stated on the package.

Briefly sauté the young spinach together with the spring onions in a little olive oil and herbs, allow to cool.

Add the quinoa together with the vegetable stock and cook for 10 minutes and continue to heat for a further 5 minutes until all the moisture has been absorbed. Allow to cool.

Julienne slice the precooked beetroot.

Mix all the vegetables together with the quinoa, season with herbs, fleur de sel and pepper.

Thicken the chicken stock with the roux and finish with coconut milk and herbs. (Do not allow to boil again.)

Arrange everything on the plate and finish off with the feta cheese and the chopped walnuts.

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