



Chicken roulade with sun-dried tomatoes on the BBQ with stuffed courgettes



55 minutes



10 persons



Ingrediënten

- 1.5 kg Chicken roulade with sun-dried tomatoes
- 10 small courgettes
- 500 g cherry tomatoes (3 colours)
- 1 ball of buffalo mozzarella
- Pepper, salt & sea salt
- Oregano, thyme & bay leaves
- Dash of olive oil
- 1.5 kg new potatoes
- Rosemary
- Pepper from the pepper mill

Bereiding

Cut the potatoes into four and mix with the thyme, bay leaves, rosemary, sea salt, pepper and olive oil.

Roast them for ± 25 min. at 180°C. Stir them around after about 10 minutes.

Cut the courgettes horizontally and remove the seeds.

Cut the cherry tomatoes in two, put pieces of buffalo mozzarella into them. Season with pepper, salt and oregano. Mix well and add a dash of olive oil.

Place the mixture in the halved courgettes and roast them for ± 15 min in an oven at 180°C.

Cut the Chicken roulade with sun-dried tomatoes into thick slices. Rub them over with olive oil and grill them for a short time on both sides on the BBQ.

Finish with basil and serve.

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