Grilled chicken fillet with fresh herbs, frilled on a salt stone block

10 minutes

10 persons



Ingrediënten

- 10 Grilled Chicken fillets
- Parsley
- Oregano
- Rosemary
- Thyme
- 4 cloves fresh garlic
- Pepper
- 300 g mixed salad
- Olive oil

Bereiding

Make a mixture of the chopped fresh herbs and add the chopped garlic.

Cut the Grilled Chicken fillet into pieces and mix with some olive oil and place these in the fresh herbs.

Spear the pieces of chicken fillet onto a skewer.

Place the salt stone on the BBQ as soon s you light the BBQ, so that the salt stone can gradually heat up.

Bake the chicken pieces on the salt stone and season with pepper.

Serve the mixed salad and sprinkle with a good olive oil.

Serve this with a piece of bread.

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