



Chicken donut filled with courgette cubes and spaghetti



60 minutes



100 persons



Ingrediënten

- 100 pcs Chicken donut
- 3 kg courgette cubes
- 0.2 l olive oil
- 0.5 l ketchup
- 0.025 kg spaghetti herbs
- 8 kg spaghetti
- 7 kg tomatoes or cherry tomatoes
- 1 bulb garlic
- 1 bunch flat leaf parsley
- 0.3 l olive oil
- Pepper & salt
- 1 kg Parmesan cheese

Bereiding

Bake Chicken donuts in a preheated oven at 180°C for ± 10 minutes.

Briefly sauté the courgette cubes in some olive oil. Add the tomato ketchup and season with spaghetti herbs. Put this filling into the Chicken donuts.

Cook the spaghetti in salted water for 8 to 10 minutes, depending on the thickness of the pasta. Freshen the pasta.

Cut the tomatoes into thick slices and chop the garlic. Heat the olive oil, fry the garlic and add the tomatoes (or cherry tomatoes) and the spaghetti. Fry these briefly.

Season with pepper and salt and finish with chopped flat leaf parsley and flakes of Parmesan cheese.

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