



Chicken roti with a sandwich crust with fennel salad



10 persons



Ingrediënten

- 5 Chicken rôti
- 5 slices of white bread
- 2 eggs
- 1 large fennel
- 500 g peas
- 2 green bell peppers
- Juice of 1 orange
- 1 dl good olive oil
- Chicken herbs
- Pepper & salt

Bereiding

Cut the crusts off the white bread and roll it out thinly.

Beat the eggs together with the chicken herbs, pepper and salt. Dip the bread into it and lay it onto the Chicken rôti.

Roast the Chicken rôti at 160°C until the sandwich looks a nice golden yellow.

Clean the fennel, cut in 2 and remove the hard core. Finely chop the fennel using a food processor. Clean the bell pepper, cut into strips. Blanche the peas and refresh, mix the vegetables.

Mix the juice of the orange and the olive oil.

Season the vinaigrette with pepper and salt and mix briefly in a mixer.

Mix the vegetables with the vinaigrette.

Arrange everything on a platter and serve.

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