



Grilled chicken fillet with risotto and green asparagus



40 minutes



10 persons



Ingrediënten

- 10 pcs Grilled chicken fillet
- 600 g risotto rice
- 100 g shallots
- 3 cloves garlic
- 0.6 l asparagus stock
- 0.6 l chicken stock
- 150 g butter
- 200 g Parmesan cheese
- 1 kg green asparagus
- Dash of olive oil
- Pepper & salt
- 1/5 bunch broad leaf parsley

Bereiding

Prepare the Chicken fillet according to the instructions on the packet.

Cut the shallots and the garlic into fine brunoise pieces. Sauté the shallots and garlic in some butter and add the rice. Moisten with the asparagus stock and the chicken stock. (Also possible to replace the asparagus stock with chicken stock).

Let the rice and the stock simmer for 10 minutes over a low flame and then let it rest for 10 minutes.

Cut off the hard part of the green asparagus. Slice the asparagus diagonally. Fry this until crispy in some olive oil and season with pepper and salt.

Chop the broad leaf parsley and put it aside.

Finish the risotto rice with butter (100 g) and cheese and season. Now add the asparagus and the broad leaf parsley.

Finish with nasturtium and serve.

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Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be