



Chicken roti with fruity freekeh salad



10 persons



Ingrediënten

- 5 pcs Chicken roti
- 500 g freekeh
- 1 l vegetable stock
- 5 peaches
- dash of olive oil
- 30 cherries
- ½ coffee spoon ras el hanout
- 1 iceberg lettuce
- 50 g liquid honey
- 1 coffee spoon sambal
- 250 g halloumi
- 1 lemon
- 1/5 bunch flat leaf parsley

Bereiding

Cook the Chicken roti according to the instructions on the packet.

Mix the freekeh together with the vegetable stock and boil this for ± 10 minutes.
Let the freekeh drain.

Cut the peaches in slices and remove the stones from the cherries. Briefly sauté the peaches and cherries in some olive oil and add the ras el hanout.
Briefly sauté the freekeh.

Cut the iceberg lettuce in 2 and remove the pieces of hard core. Cut the iceberg lettuce into large pieces.

Cut the halloumi into brunoise pieces. Allow the honey to boil and add the sambal. Now add the halloumi and let it cook briefly.
Now quench the halloumi with the lemon juice.

Arrange the iceberg lettuce on the plate and then put the freekeh mixture on top.

Cut the Chicken roti into slices and arrange them on the plate. Finish with the halloumi and the flat leaf parsley.

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