Sandwich on a skewer with Chicken roulade and sun-dried tomatoes

10 persons

Ingrediënten

- 500 g Chicken roulade with sun-dried tomatoes
- 3 thick slices of cake bread
- 4 slices of young cheese
- 2,5 tomatoes
- 50 g butter
- 10 slices of gherkin
- 10 brochette skewers
- Dash of olive oil
- Provençale herbs
- A few leaves of micro lettuce

Bereiding

Cut the Chicken roulade with sun-dried tomatoes into thick slices and rub with some olive oil and season with Provençale herbs.

Cut the cake bread into thick slices and melt the butter. Wipe the cake bread over with the butter and grill it on both sides.

Remove the rind from the young cheese, and cut into strips and roll up.

Cut the tomato into 4 and remove the seeds. Season the tomato with olive oil.
Now grill the thick slices of Chicken roulade with sun-dried tomatoes on both sides.
Cut the thick slices of cake bread into pieces.

Take a brochette skewer and skewer the tomatoes, the koekebrood, gherkin, Chicken roulade, cheese and finally a piece of gherkin.

Finish with a few leaves of micro lettuce.

Meer lekkere recepten op Volys.be!

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