Ceasar Salade met Ovengebakken Kipfilet

10 persons

Ingrediënten

- 10 pcs Oven-roasted Chicken fillet
- 300 g peas
- 10 eggs
- 10 mini heads of lettuce
- 300 g halloumi
- 1 ciabatta bread
- Dash of olive oil
- A few flat leaf parsley leaves
- Pepper & salt
- Dressing: 200 g mayonnaise, pepper, juice of ¼ orange and a little nit of anchovy paste and a splash of water.

Bereiding

Blanche the peas and refresh.
Season the peas with pepper, salt and a dash of olive oil.

Boil the eggs in boiling water for 5 minutes and allow to cool. Peel the eggs and then cut into 4. Mix all the ingredients for the dressing and season with pepper and salt to taste.

Cut the mini lettuce heads in 2, season with pepper, salt and rub in some olive oil. Roast the lettuce heads inside the BBQ and put onto a plate.

Wipe the halloumi and the Oven-roasted Chicken fillet over with olive oil and season the halloumi with pepper. Bake them on the BBQ on both sides. Cut the Oven-roasted Chicken fillet and halloumi into pieces.

Cut the ciabatta bread into slices, rub with olive oil and roast them briefly on the BBQ.

Arrange everything attractively on the plate and finish with the dressing and some flat leaf parsley.

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