



Potato salad with Chicken fillet with garden herbs and green asparagus



45 minutes



10 persons



Ingrediënten

- 350 g Chicken fillet with garden herbs
- 500 g sweet potatoes
- 500 g firm-boiling potatoes
- 1 bunch green asparagus
- A half bunch of chives
- Juice from 1 orange
- 8 cl olive oil and olive oil for frying
- 1 red onion
- Pepper and salt

Bereiding

Peel the potatoes (keep the different types apart), cut them into cubes and boil them in salted water until they are "al dente". Allow to cool. Please note! - The sweet potatoes cook quicker than the firm-boiling potatoes!

Cut the asparagus into oblique strips, fry in a little olive oil until "al dente". Let these cool too.

Cut the Chicken fillet with garden herbs into strips.

Cut the red onion into half-moon shapes.

For the vinaigrette: mix the orange juice with the olive oil. Season with pepper and salt.

Mix everything together and season.

Finish with cut chives.

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