Italian style chicken with garlic mash, thyme sauce, zucchini and cherry tomatoes

60 minutes

100 persons

Ingrediënten

- 100 st Italian chicken
- 6.5 kg yellow courgettes
- 6.5 kg green courgettes
- 2 kg cherry tomatoes
- 0.5 l olive oil
- 250 g rocket
- 0.1 l rape seed oil
- 15 kg potatoes peeled
- ½ bulb garlic
- 200 g butter
- 5 l milk
- Pepper & salt

Bereiding

Cook the Italian chicken according to the instructions on the packet.

Cut the yellow and green courgettes into strips. Fry these in a little olive oil, add the cherry tomatoes and fry them together for a short time.

Put the rocket and the rape seed oil through the cutter and season with pepper and salt. Now add some “rocket salad oil” and mix. Season as necessary.

Boil the potatoes together with the peeled garlic cloves. Once the potatoes are soft, pass them through the stirring sieve/food mixer. Then add the butter and warm milk. Finish seasoning with pepper and salt.

Arrange everything attractively on a plate and serve.

Finish off with the rest of the “rocket salad oil”.

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