

## CHICKEN SALAD WITH PARSLEY POTATOES, MANGO AND GINGER CURRY SAUCE, ROCKET, ALMONDS AND DORATI CHERRY TOMATOES



### Menù Ingredients

15 g Olio extravergine di oliva - Extra Virgin Olive Oil - EKC  
25 g Dorati - TN1  
25 g Salsa Mango, Curry e Zenzero - Mango and Ginger Curry Sauce - XP0X  
70 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

### Ingredients

to taste Salt and pepper  
to taste Parsley  
5 g Unpeeled almonds  
10 g Rocket  
140 g Chicken breast

**Chef:** Diego Ponzoni

### Method

For 1 person

Thinly slice the almonds and toast them in a dry pan. Rinse the potatoes for a few seconds and slice them thinly, then season with extra virgin olive oil, pepper salt and parsley. Grill the chicken breast and season with salt and pepper. Once cooked, cut the chicken breast into uniform slices. With the help of a pastry cutter, make up the dish in this order: first arrange the seasoned potatoes, then add the grilled chicken breast, the mango and ginger curry sauce, the rocket, the almonds, and finally the Dorati cherry tomatoes.