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.

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