

RECIPE



BCT SANDWICH WITH HASH BROWN TRIANGLES

INGREDIENTS (10 PERSONS)

- 20 Aviko Hash Brown triangles
- 20 chicken thighs
- 3 tbsp. Bruschetta mixed herbs
- 3 tbsp. green pesto
- 3 tbsp. grated Parmesan cheese
- 3 tbsp. pine nuts
- 20 thin slices of bacon
- 5 tomatoes, sliced
- Garden cress

PREPARATION

Preheat the oven to 180°C Put the Bruschetta mixed herbs in a large bowl with 3 tablespoons of water and allow to seep. Add the chicken thighs and green pesto and then place the chicken thighs on a baking tray. Sprinkle the chicken thighs with part of the Parmesan cheese and pine nuts.

Bake the chicken in the oven for about 20 minutes. Prepare the hash brown triangles according to the instructions and fry the bacon slices in a pan on a low heat. Place the hash brown triangles on a plate and decorate half of them with the chicken, bacon and tomato slices. Top with the remaining hash brown triangles and garnish with garden cress and the remainder of the grated Parmesan cheese.