



BREADED CHICKEN WITH PUMPKIN SEED DRESSING



QimiQ BENEFITS

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads



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easy

INGREDIENTS FOR 4 PORTIONS

400 g Chicken breast fillet, cut into strips

Salt and pepper

AP Flour

1 Egg(s), whisked

Bread crumbs

Clarified butter, to fry

200 g Lettuce

FOR THE DRESSING

125 g QimiQ Classic, room temperature

5 tbsp Pumpkin seed oil

4 tbsp Balsamic vinegar

Salt and pepper

8 tbsp Water

GARNISH

20 g Pepitas, roasted

METHOD

1. Season the strips of chicken. Coat with the flour, egg and bread crumbs and carefully fry in the butter until golden brown.
2. For the dressing, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Marinate the salad with the dressing and arrange on the plates. Top with the fried strips of chicken and serve immediately.