



CHICKEN BREAST WITH POTATO GRATIN AND BEAN SHOOTS



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Creamy indulgent taste with less fat
- Quick and easy preparation



25



easy

INGREDIENTS FOR 4 PORTIONS

4 Chicken breast fillets à 160 g

Salt and pepper

Vegetable oil, to fry

FOR THE POTATO GRATIN

250 g QimiQ Sauce Base

100 ml Vegetable stock

500 g Waxy potatoes, peeled, sliced

Salt and pepper

Nutmeg, ground

80 g Parmesan, grated

FOR THE BEAN SHOOTS

160 g Bean shoots, cooked

METHOD

1. Preheat an oven to 410 °F (air circulation).
2. For the potato gratin: mix the ingredients (except the Parmesan) together and season to taste with salt, pepper and nutmeg.
3. Fill into a greased oven proof dish and sprinkle with the Parmesan. Bake in the preheated oven for approx. 30 minutes.
4. Season the chicken breast fillets with salt and pepper and pan fry on both sides in hot oil. Finish the cooking process in the preheated oven at 320 °F for approx. 10 minutes.
5. Serve the chicken breast fillets with the potato gratin and bean shoots.