

CHICKEN SANDWICH WITH THICK FRIES AND PESTO SAUCE



Ingredients

10 portions

- Super Crunch fries 15mm 1,5 kg
- chicken breast 1-1,5 kg
- cherry tomatoes 250 g
- toasted bread 20 pcs
- green pesto in jar 1 pc
- salt, pepper to taste
- lemon 1 pc
- mayonnaise 6 tsp
- lettuce 1 pc

Chicken sandwich with thick fries and pesto sauce

Preparation

Mix pesto with mayonnaise and lemon juice. Season to taste. Split chicken breasts on a flat fillets, sprinkle with salt and pepper. Fry in a pan for 2-3 minutes on each side, so that chicken remains juicy. Prepare fries according to package instructions.

Serving

Brush toasts with pesto. Put a few leaves of lettuce, and the chicken fillets on one of them. Cover with second toast. Serve with fries.

Tip

Use toasts instead of bread & add a slice of favourite cheese to the sandwich.



Share our passion for potatoes