

Chicken rolls Provençale with Brugge Old

Ingredienten:

- 1 courgette
- 2 onions, cleaned
- 2 cloves of garlic, cleaned
- olive oil
- 5 branches of thyme
- 1 laurel leaf
- 700 ml passata
- 1 sugar cube
- salt and pepper
- 1 bunch of basil
- 8 chicken escalopes
- mixed herbs
- 8 slices of Brugge Old, halved

Preparation:

- Wash the courgette, cut off the ends and cut lengthwise in thin slices. Grill on both sides in a grill pan until golden brown.
- Finely chop the onions and press the clove of garlic. Sauté in a splash of olive oil. Add thyme, laurel, passata and sugar and leave to simmer for about 15 minutes. Season with salt and pepper. Keep 8 basil leaves apart and chop the rest. Stir through the sauce.
- Preheat the oven to 180 °C.
- Season the chicken escalopes with pepper, salt and mixed herbs. Spread out on a cutting board. Take a slice of grilled courgette, a basil leaf and half a slice of Brugge Old and put it on top of the escalope. Roll up into a roll and fix with a cocktail stick.
- Pour the sauce into an oven tray. Now arrange the chicken rolls in the tray and put half a slice of Brugge Old on top of each roll.
- Slide in the oven and bake for 15 to 20 minutes until done.Remove the cocktail sticks.
- Serve the chicken rolls Provençale with pasta.

4 personen
50 min
Main dish
2.5