

Chicken Fillet Baguette with Grilled Vegetables

30–40 Min

Ingredients 4 Portions

= Kotányi Produkte

4 piece	Chicken fillets (approx. 200 g)
3 tbsp.	Sunflower oil
3 tsp.	Magic Dust Grill Seasoning Mix
0.5 piece	Eggplant
1 piece	Zucchini
2 piece	Tomatoes, on the vine
4 piece	Baguette
	Sea Salt, Coarse
	Pepper Black, Ground
	Olive oil

For the Magic-Dust-seasoned butter

100 g	Butter
1 tbsp.	Magic Dust Grill Seasoning Mix

Preparation

1. Rinse the chicken fillets with cold water and pat dry. Marinate with the sunflower oil and Kotányi Grill Magic Dust mix and allow to infuse. Remove the butter from the fridge.
2. Slice the eggplant, season with salt and allow to infuse for around 15 minutes. Slice the zucchini, then season with salt and pepper.
3. Grill the chicken fillets for around 3–4 minutes on both sides, then leave to rest.
4. To make the Magic-Dust-seasoned butter: Mix the softened butter with Kotányi Grill Magic Dust mix.
5. Brush the vegetables with some olive oil and grill. Cut the baguette in half, coat the inside with Magic-Dust-seasoned butter and grill for a short time.
6. Slice the chicken fillets. Rinse and slice the tomatoes. Fill the grilled baguettes with the eggplant, zucchini, sliced chicken breast and sliced tomatoes and serve.