



Grilled Rolled Chicken with Grilled Potatoes

⌚ 45–60 Min ♡ ♡ ♡

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

800 g Potatoes, waxy
Olive oil

For the rolled chicken

4 Stk. Chicken breast fillet (approx. 200 g)
8 Slices of prosciutto
20 g Basil, fresh
20 g Parmesan
4 tbsp. Sunflower oil
Olive oil
4 tsp. ♦ Grilled Poultry Seasoning Mix
♦ Sea Salt, Coarse
♦ Pepper Black, Ground

For the tomato salsa

1 Stk. Shallot
200 g Cherry tomatoes
2 tbsp. Olive oil
1 Stk. Lemon
1 tsp. ♦ Basil, Crushed

- 1 Wash the potatoes and cook through with their skin on.
- 2 Rinse the chicken breast fillets with cold water and pat dry with paper towel. Use a very sharp knife to cut the fillets in half lengthways to create two flat portions.
- 3 Coat the chicken fillets on both sides with Kotányi Grill Poultry seasoning mix, then cover each with a slice of prosciutto and a couple of fresh basil leaves. Grate Parmesan over the top. Roll the chicken fillets and use toothpicks or kitchen twine to fix them in place.
- 4 To make the tomato salsa: Thinly slice the shallot, finely dice the cherry tomatoes and mix with olive oil, lemon juice and Kotányi Basil. Season with salt and pepper.
- 5 Rub the rolled chicken with sunflower oil and grill on all sides for around 8–10 minutes. Then allow to rest for a short time under indirect heat.
- 6 Brush the cooked potatoes with the olive oil and again grill quickly until they are nicely seared. Season with salt and pepper.
- 7 Serve the rolled chicken with the grilled potatoes and tomato salsa.

