



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

Parmesan 20 g

4 tbsp. Sunflower oil

Olive oil

4 tsp.

Seasoning Mix

- ♦ Sea Salt, Coarse
- ₱ Pepper Black, Ground

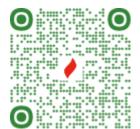
For the tomato salsa

1 Stk. Shallot

200 g Cherry tomatoes

Olive oil 2 tbsp. 1 Stk. Lemon

1 tsp.



Grilled Rolled Chicken with **Grilled Potatoes**

Preparation



- Wash the potatoes and cook through with their skin on. 1
- 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.
- 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.
- 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.
- 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.
- Brush the cooked potatoes with the olive oil and again grill quickly until they are nicely seared. Season with salt and pepper.
- Serve the rolled chicken with the grilled potatoes and tomato salsa.