

Saltimbocca with Avocado and Potato Salad

60–90 Min

Preparation

1. To make the wedges: Wash the sweet potatoes and cut into wedges. Mix the Grilled Vegetables seasoning mix with the oil and use this to marinate the wedges.
2. Grill the wedges in a grill pan for 35–40 minutes under indirect heat.
3. To make the potato salad: Wash the potatoes, clean them and cut them into quarters. Boil the potatoes in a pan of slightly salted water. Also boil the peas.
4. Meanwhile, peel the avocados, wash the chili, clean and thinly slice. Then, to make the dressing: Mix the avocado with the lemon juice, the sliced chili a bowl and blend.
5. Drain the potatoes and peas, add to a bowl and mix to ensure an even coating of dressing. Keep cool in the fridge until ready to use.
6. To make the pesto: Finely blend the sundried tomatoes, the peeled cloves of garlic and the pine nuts in a blender.
7. Stir in the Parmesan and olive oil, then season to taste with sea salt and ground pepper. If the pesto is too thick, a splash of water and re-blend.
8. Cut the chicken breast fillets into finger-sized pieces. Cut the Parma ham into strips. Rub the chicken breast fillets with the Grill Chicken seasoning from the shaker, cover with the sage leaves and then wrap in the Parma ham.
9. Drizzle the Saltimbocca with oil and grill under a hot grill for 5–7 minutes on each side.
10. Serve the chicken Saltimbocca with the potato salad, wedges and pesto and enjoy.

Ingredients 4 Portions

= Kotányi Produkte

Chicken Saltimbocca

4 Stk.	Chicken breast fillets, large
4 tbsp.	Olive oil
200 g	Parma ham
8 Stk.	Sage leaves, fresh
2 tsp.	Grilled Poultry Seasoning Mix
1 tsp.	Pepper Black, Ground

For the avocado and potato salad

500 g	Potatoes
2 Stk.	Avocados
1 Stk.	Chili peppers, small
100 g	Peas, frozen
4	Sprig of fresh parsley
1 tsp.	Grill Barbecue Spice Mix
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Wedges for the salad

4 Stk.	Potatoes, large
4 Stk.	Sweet potatoes, medium-sized
2 tbsp.	Olive oil
2 tsp.	ARCHIVE: Grilled Vegetables Seasoning Mix

For the pesto

250 g	Tomatoes, sundried
2 Stk.	Garlic cloves
2 tbsp.	Pine nuts

3 tbsp.	Parmesan, grated
40 ml	Olive oil
1 pinch	Grill Barbecue Spice Mix
1 pinch	Pepper Black, Ground