

Crispy bread salad with chicken fillets

Colorful, crispy bread salad with juicy chicken fillets and a refreshing dressing. Delicious and quick to prepare – perfect for after work!

Zutaten
4 Portionen

0.5 Baguette
0.5 Head Radicchio
1 Romana Salatherz
2 Chicken breast fillets
Byodo sea salt
6 EL Byodo Roast Olive Mediterranean
3 Garlic cloves
60 g Parmesan, grated
100 g Olives, pitted from the jar
Dressing
3 EL Byodo red wine vinegar
4 EL Byodo extra virgin olive oil, from Italy
1 EL Honey
100 ml Water
Pepper
0.5 Lemon

Zubereitung

Cut the baguette into bite-sized cubes and set aside. Tear the radicchio and romaine lettuce heart into pieces, wash, dry and place in a large bowl.

Cut the chicken breast fillets in half lengthways. Season the fillets with salt and fry in a hot pan with 3 tablespoons of fried olive oil for approx. 5 minutes on both sides, add the garlic cloves after turning and finish frying. Remove the chicken and garlic cloves from the pan and set aside.

Add another 3 tablespoons of fried olive oil to the pan and toast the bread pieces over a medium heat. Lightly salt the croutons and fry for approx. 8-10 minutes until the bread is crispy and golden brown.

Place the crusty bread in the salad bowl. Place the roasted garlic cloves, red wine vinegar, olive oil, honey, a little water, salt and pepper in a tall container and puree with a hand blender. Pour the dressing over the salad and mix everything together. Drizzle a little lemon over the top. Slice the chicken fillets and add to the salad. Sprinkle the Parmesan over the salad, lightly crush the olives and add to the salad.