

Chicken skewers crusted with Dijon mustard and bacon, xérès vinegar chinese cabbage salad.

Recipe for 4 persons



Description

Chicken breast skewers crusted with bacon and pistachio, spiced with Dijon mustard.

Note

This recipe could perfectly work with pancetta or prosciutto.

Ingredients

The ingredients

- 480 Gr Chicken breast
- 8 Slice(s) Bacon
- 4 Sprig(s) Thyme
- 30 Ml Pistachios
- 2 Clove(s) Garlic
- 0.50 Unit(s) Savoy cabbage
- 30 Ml Maille xérès vinegar
- 30 Ml Olive oil
- 120 Ml Dijon mustard

- Olive oil
- Salt and pepper

Preparation

- Preparation time **30 mins**

The preparations

Cut the breasts in 32 cubes. Mince the cabbage really thin, chop the garlic and the thyme. Cook the slices of bacon on 400F until it gets crispy, and reserve on a scott towel. In the culinary robot, crumble the bacon and the pistachios and mix it together.

The skewers

Put the chicken in a bowl, a drizzle of olive oil, salt, pepper and mix it well. Pick two cubes on each skewers. Cook it on 400F for 10 minutes, remove from the oven. Mix the thyme and the Maille Dijon mustard in bowl and roll generously the skewers in the mix. Then roll it in the bacon mix.

The salad

In a bowl, mix the vinegar, the olive oil, the garlic, salt and pepper. The cabbage on the top and mix it well.

The plating

In a Chinese spoon put a little nest of cabbage and the skewer on the top.

Bon appétit!