

Chicken breast, smoked paprika marinade, creamy potato bacon and mushroom salad, homemade salad

Recette pour 4

Description

Simple recipe with tasty results guaranteed, perfect for a BBQ with friends.

L'idée déco

It usually takes three basic ingredients to make a marinade.

1 / **Fat** (butter, oil, milk, cream ...)

2 / **Aromatic** (herbs, spices, garlic, pepper ...)

3 / **Acidite** (vinegar, citrus, mustard, yogurt ...)

Mayonnaise recipe (chilli is not required)

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/625/salmon-tartare-spicy-mayonnaise-and-avocado-mousse-arugula-lemon-vinegar>

Chicken

You can also cook your chicken breasts the conventional way in a pan with an oven finish.

Ingrédients

Marinade

- 165 Ml Olive oil
- 2 Tbsp Smoked paprika
- 3 Clove(s) Chopped garlic
- 1 Unit(s) Lemon juice
- 1 Tbsp Salt
- 6 Unit(s) Black peppercorns

Chicken

- 4 Unit(s) Chicken breast

Potato salad

- 400 Gr Baby potatoes
- 175 Gr Bacon
- 0.50 Unit(s) Red onion
- 1.50 Tbsp Spicy mayonnaise

Green salad

- 4 Handful(s) Mixed greens
- 4 Tbsp Home vinaigrette

Préparations

Temps de préparation **45.00 mins**

Préchauffez votre BBQ à 425.00 F°

Temps de repos ? **30.00 mins**

Preparation

Marinade

Crush the peppercorns. Juice the lemon. Chop the garlic finely.

Salad

Place the potatoes in cold salted water, bring to a boil, and let it cook through. Once the tip of the knife can easily pierce the potatoes, drain them and cool them down in cold water.

Slice the mushrooms. Cut the piece of bacon into lardons (small sticks). Peel and dice the red onion.

Marinade + chicken

In a bowl, combine all the ingredients that go into the marinade, mix well.

Place the chicken breasts in a dish, cover them thoroughly with the paprika marinade.

Make sure the breasts are well coated and place them in the refrigerator.

Cooking the chicken

Remove the breasts from the marinade, remove any excess marinade, it will prevent the chicken from burning on the BBQ.

Place the chicken on the BBQ for 4 minutes on per side, doing a quarter turn ne on each side to get nice looking grill marks. Transfer the breasts to the top rack to finish cooking on indirect heat.

Count a total of 20 minutes of cooking time according to the size of your breasts.

Creamy potato salad

In a hot pan, fry the bacon, after one to two minutes, add the mushrooms. Cook until the bacon is crisp and the mushrooms are nicely coloured.

Cut the potatoes in half, place in a bowl, add the bacon, mushrooms and red onion.

Add a big spoonful of mayonnaise, mix everything together. You can make it as creamy as is to your liking by adding more mayonnaise. Season with salt and pepper.

Plating and finishing touches

In a bowl, mix the green salad with your homemade dressing.

Slice your chicken and place it neatly on your plate, add the potato and green salad on the side.

Finish with a pinch of fleur de sel on the chicken.

Bon appétit!