

# Chicken salad, mango salsa, cherry tomato, cucumber, plantain chips |

## Recipe for 12 tapas

### Description

A fresh salad for summer evenings.

### Note

You can replace the chicken thighs with the breast.

### Ingredients

#### Chicken

- 600 Gr Boneless chicken thigh
- Salt and pepper
- Olive oil

#### Mango salsa

- 1 Unit(s) Yellow mango
- 0.50 Bunch(es) Coriander
- 100 Gr Red onion
- 1 Small Jalapeno pepper
- 0.50 Unit(s) Lime
  
- Salt and pepper
- Olive oil

#### Garnish and salad

- 0.50 Unit(s) Romaine salad
- 18 Unit(s) Cherry tomatoes
- 0.25 Unit(s) Cucumber
- 1 Unit(s) Yellow plantain
  
- Salt and pepper
- Olive oil

#### Vinaigrette

- 1 Tsp Dijon mustard
- 2 Unit(s) Green onion
- 2 Tbsp Xérès vinegar
- 0.25 Tsp Chili flakes
- 2 Tbsp Lemon juice
- 60 Ml Olive oil
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

#### Setting up

#### **Salad**

Tear the romaine leaves between your fingers, then run the salad under a trickle of cold vinegar water and drain well.

Quarter the cherry tomatoes and dice the cucumber.

#### **Plantain chips**

Slice plantain bananas (knife or mandolin) 1 mm thick. Deep-fry and drain well.

### Cooking chicken

Brown your chicken pieces in a hot frying pan with the oil. Once nicely browned, place in the oven for 5 to 8 minutes.

Coarsely chop the chicken thighs.

### Mango salsa

Finely chop your onion.

Squeeze the juice from half a lime. Remove the leaves from the coriander and finely chop the sprigs. Run your knife through the leaves two or three times (coriander is fragile, so chop coarsely to avoid oxidation). Cut your mango and Jalapeno into brunoise. Mix together in a bowl and season with salt and lime juice.

### Garnish and salad

Combine all the ingredients in a bowl. Except for the plantain chips, which you'll add as a finishing touch.

Drizzle with vinaigrette, mix well and adjust salt and pepper.

### Vinaigrette

Place all the ingredients for the vinaigrette in a bowl, mix well and adjust the seasoning if necessary.

### Assembly

Place the mango salsa on the bottom, a few pieces of chicken and the salad, finishing with a few slices of plantain chips.

**Bon appétit!**