

MEDITERRANEAN CHICKEN BURGER

2 personnes 15 minutes Easy

Ingredients

- 2 Brioche Burger Buns
- 1 chicken escalope (about 125g)
- Olive oil
- 1 zucchini
- 2 carrots
- 1 tomato
- ½ yellow bell pepper
- Some arugula leaves
- Garlic and herbs cheese
- Pitted black olives
- Salt and pepper

Preparation

- 1- Wash the zucchini, tomato and carrots and cut them into thin slices along with the bell pepper.
- 2- Fry all these vegetables in a pan with olive oil for 6 to 8 minutes over medium heat. Cut the black olives into slices and add them to the pan-fried vegetables.
- 3- Cut the chicken into strips and season with salt and pepper. Sear them in a pan with a little olive oil for 2 minutes on each side over medium heat.
- 4- Lightly toast the Brioche Burger Bun and spread with garlic and fine herbs cheese.
- 5- To finish, add the vegetables, the chicken strips and close with the hat.

