

Recept geschikt voor: 4 personen | **Moeilijkheid:**
Voorbereidingstijd: 15 min | **Bereidingstijd:** 35 min | **Totale bereiding:** 50 min

Bertyn producten: Veggie Chili Protein Tops

Bron: bertyn.eu | Chef: Serge Restiau | © Serge Restiau

Vegetarian chicory from the oven with sweet chili seitan

Ingrediënten

- 4 large potatoes
- 4 stumps of chicory
- Veggie Chili Protein Tops
- Bread-crumbs
- Olive oil Verde Salud (Amanprana)

Bereiding

1. Clean the chicory and remove the hard pieces. Then steam it completely.
2. Prepare the mashed potatoes as you wish (or see below).
3. Fry the seitan
4. Grease an oven dish with extra virgin olive oil and arrange the chicory in int.
5. Put the Veggie Chili Protein Seitan Tops on top of the chicory and then add the mashed potatoes on top.
6. Sprinkle some breadcrumbs over the dish.
7. Place the dish in the oven at 180 ° C for 20 minutes. You can also add cheese to your own choice.

Mashed potatoes:

1. Boil the potatoes (unpeeled) in water and with a lid on the pot. When the potatoes are cooked, mash them and add a little milk, nutmeg and an egg. Mix well.