



Chicken thigh with country stuffing, mashed potatoes and rosemary olive oil



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Low



Com quem?
By yourself



Nº de pessoas
1 pessoa

Ingredientes



50ml of Gallo Extra Virgin
Olive Oil Olive Oil

- 150g of chicken thigh (skinless and boneless)
- 100g of leek and mushrooms
- 125g of potatoes to boil
- 2g of garlic
- Salt and pepper to taste
- Olive Oil Aromatized with Rosemary, to taste

Modo de preparação

1

For the country stuffing: Heat the Gallo Extra Virgin Olive Oil and sauté the mushrooms and garlic.

2

For the chicken: Season the boneless chicken thigh with salt and pepper. Stuff the thigh with the country stuffing, tie with kitchen string and place in the oven for about 15min at 180°.

3

For the mashed potatoes: Boil the potatoes with their skin in water and salt. Peel the potatoes and mash them with a fork.

4

Heat the crushed garlic in Gallo Extra Virgin Olive Oil, add the mashed potatoes and salt to taste.

5

Cut the thighs and drizzle with the Rosemary flavoured Olive Oil. To serve very hot.

Produtos utilizados



Olive Oil
Olive Oil



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