

MEDITERRANEAN CHICKEN BURGER

2 personnes15 minutesEasy

Ingredients

- 2 Brioche 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

Wash the zucchini, tomato and carrots and cut them into thin slices along with the bell pepper.

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.

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.

Lightly toast the Brioche Burger Bun and spread with garlic and fine herbs cheese.

To finish, add the vegetables, the chicken strips and close with the hat.

