Crispy ravioli with chicken



Ingredients

10

- 750 g chicken in strips
- 20 tortillas
- 3 onion
- 3 red sweet pepper
- 3 tomato
- 3 avocado
- 250 g Bresc alioli clásico
- 250 g haricot beans
- 250 g grated cheese
- 150 g Bresc pico de gallo
- 50 g Bresc garlic slices
- 3 eggs, beaten
- cress

Used Bresc products



Bresc Garlic slices 450g



Bresc Pico de gallo 1000g

Preparation method

Chop the onion, sweet pepper and tomato into strips. Fry the strips of chicken with the slices of garlic. Add the chopped vegetable with the blanched haricot beans. Mix it with 40 grams of Bresc pico de gallo. Chop the avocado into chunks. Add the chunks of avocado and cheese to the remaining ingredients, divide the mixture evenly of 4 tortillas. Brush the outside of the tortillas with egg white and cover with the remaining tortillas. Press them down well and deep-fry the tortillas at 175 °C for 5 minutes. Cut the tortillas in two and serve with a sprig of cress and the remainder of the pico de gall

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