Flat bread with Parrillada Piri Piri chicken-thigh meat



Ingredients

10

- 10 flat breads
- 1000 g boned chicken thighs (chopped)
- 375 g haricot beans
- 200 g mango chutney
- 150 g Bresc Alioli clásico
- 75 g Bresc Parrillada Piri piri
- olive oil

Preparation method

Clean the haricot beans, blanch them and rinse them with cold water. Fry the chicken-thigh meat and mix it with Parrillada Piri Piri. Add the haricot beans and fry briefly with the chicken. Spread the Alioli on the cut sides of the flat bread. Cover the bottom of the flat bread with the chicken mixture. Garnish with the mango chutney and place the top of the flat bread on it.

Used Bresc products



Bresc Parrillada Piri Piri 450g