

## PULLED CHICKEN CHIPS "SPECIAL"



### INGREDIENTS

4 

- 600 g chips
- 320 g pulled chicken
- 40 g Bresc Ratatouille
- 80 g mayonnaise
- 20 g Bresc Grilled bell pepper puree
- Cress

### PREPARATION METHOD

Season with the mayonnaise with the grilled bell pepper puree. Deep-fry the chips. Arrange the pulled chicken and ratatouille over them. Garnish with the bell-pepper mayonnaise and cress leaves.

### USED BRESC PRODUCTS



Bresc Grilled bell pepper puree 450g



Bresc Ratatouille 1000g