

Livarot burger

✓ EASY | ⌚ 15 MIN PREPARATION TIME | ⌚ 10 MIN DE CUISSON



INGREDIENTS FOR 4

- 150g of Livarot
- 1 chicken breast (300g)
- 4 dried tomatoes
- 4 slices of pancetta
- 1 small salad
- 1 big red onion
- 4 burger rolls
- Mustard / Ketchup
- 4 big gherkin

PREPARATION

1. Preheat the oven grill. Cut burger rolls in two, lightly grill and let it cool off.
2. Put pancetta slices to grill for a few minutes.
3. Wash and drain the salad.
4. Cut the chicken in thin slices, cooked gently for 2 min on each side in a frying pan, salted.
5. Peel the onion and slice thinly.
6. Cut the gherkin and the cheese leaving the rind, in slices.
7. Spread the mustard and ketchup over the 4 half of rolls, divide onion, dried tomatoes, pancetta, chicken and slice of Livarot between the 4 roll basses.
8. Place under the grill to melt the cheese.
9. Add salad and gherkin.
10. Spread mustard and ketchup in the roll tops, just grill for a few minutes.
11. Close the burger and enjoy it immediately.

