



Chicken cordon bleu with mashed potato and spinach

Packet of Nabil Chicken Cordon Bleu

Mashed Potatoes:

1 kg boiled potatoes

5 tbsp vegetable oil

1 tsp salt

1 tsp white pepper

Sautéed Spinach:

250g chopped spinach

50g diced onion

3 tbsp olive oil

Pinch of salt

White pepper



Serves

4-6 People



Average

30 Min

step 1

To cook Nabil Chicken Cordon Bleu: Preheat oven to 180°C.

step 2

Add Nabil Chicken Cordon Bleu to a non-stick pan and roast for 20 minutes.

step 3

To make mashed potatoes: Peel and cut potatoes, then place them in a deep bowl. Add olive oil, salt and pepper and mix well.

step 4

To make sautéed spinach: Wash spinach thoroughly and cut as desired. In a pan over medium heat, add oil and onion and cook for 5 minutes. Then add the spinach, cook for 5 minutes and season with salt and pepper.

step 5

Place mashed potatoes in a serving dish, then add the spinach. Cut Nabil Chicken Cordon Bleu in half and place on top of the spinach to serve.