



## Spicy Chicken with Zé do Pipo



Serves 4



40 mins



Low

### Ingredients

600gr STEAKS CHICKEN Lusiaves

SPICY SAUSAGE 1 1kg OF FROZEN PUREE 1 COL. TEA GARLIC PASTA 200gr arugula 2 COL. SPICY TEA 2 cloves garlic 6 COL. SOUP MAYONNAISE OLIVE SAL BLACK PEPPER SEEDS SÁSAMO MILK & BUTTER FOR PUREE

### Cooking Instructions

We started by cutting the steaks chicken into strips and then cut the strips in half. In a bowl season let the chicken strips with salt, black pepper and spice with which can be eg chilli or tabasco and mexemos everything well. Marinate left for about 10 minutes. Then cut the spicy sausage, sliced very thin and picamos arugula into small pieces. In a bowl put mayonnaise and let him join the garlic cloves crushed with a crusher. Mexemos very well for a garlic-flavored mayonnaise. We prepare the puree frozen following the package directions, adding him milk, seasoning with salt and black pepper and joining him past the butter to make it creamy. In a skillet together a little olive oil and let sauté for about 5 minutes arugula with spicy sausage. Also joined the mass of garlic and let soften the arugula. We add the prepared puree and mexemos well so that it is involved in the puree. In the same pan fry the chicken go now. There together because any fat such that the chicken should be grilled. When the chicken is well browned on the outside will be ready. In a baking dish make a layer of puree with arugula and sausage with spicy and we put the chicken on top. Pressed with a spatula on the chicken mash. We cover with garlic mayonnaise and finally we prepared together sesame seeds and bring to the preheated oven at 200 ° for 10 minutes.