

BROODJE HETE KIP

Land: Surinaams

Maaltijd: Ontbijt en lunch

Porties: 4 broodjes

Bereidingstijd: 20 minuten

INGREDIËNTEN VOOR 4 BROODJES

Warning: Undefined variable \$args in /var/www/html/wp-content/themes/dewereldopjebord/templates/recipe-print.php on line 136

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- 4 witte afbakpistoletjes of Surinaamse puntjes
- 200 gram kipfilet
- 1 rode peper (of madame Jeanette peper als je van super pittig houdt)
- 1 ui
- 2 teentjes knoflook
- 1 el ketjap
- 3 el sojasaus
- 1 tl basterdsuiker
- 1 tl mosterd
- 1 maggiblokje
- sambal
- 1/3 komkommer
- klein beetje atjar

WAT GA JE DOEN

Kook de kipfilet samen met het maggiblokje in ruim water in ca. 12-15 minuten gaar.

Verwarm de oven voor en bak de broodjes af volgens de aanwijzingen op de verpakking (niet nodig als je Surinaamse puntjes gebruikt).

Snippet de ui en hak de knoflook fijn. Hak ook de peper fijn.

Verhit een beetje olie in een pan en fruit hierin de ui, knoflook en peper aan tot de ui zacht begint te worden.

Trek ondertussen met je handen of met 2 vorken de kipfilet uit elkaar tot fijne reepjes.

Voeg de kipfilet samen met de ketjap, sojasaus, basterdsuiker en mosterd aan de ui toe. Voeg sambal naar smaak toe. Laat nog eventjes bakken en breng verder op smaak met peper en zout.

Snijd de komkommer in plakjes.

Snijd de broodjes doormidden en vul ze met het kipmengsel. Leg een paar plakjes komkommer en een beetje atjar op elk broodje hete kip.