



Mandarin-Chicken Rice Paper Pockets

Parqueoliva Extra Virgin Olive Oil Dressing

Serves 12

Ingredients:

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| 3 Large boneless chicken breasts | 12-15 rice paper rounds |
| 2 ripe mangoes or 540 ml jar of mandarins | 5-6 Mint leaves, diced |
| 1 lime - juiced | 2 garlic cloves, diced very fine |
| Several tablespoons olive oil | Pinch of sea salt |

Dressing: (creamy consistency similar to that of thick maple syrup)

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| 2 egg yolks | About 1 tablespoon rice vinegar |
| 1 cup Parqueoliva or Rincon de la Subbetica oil (organic version) | Sea salt to taste |
| 1 lime – juiced | Few drops of warm water (kettle-warmed) |

Procedure:

1. Dressing: Place egg yolks in a glass, stainless steel or earthenware bowl, and, while continuously stirring the yolks with a fork, slowly add the olive oil – ensure that as you add the oil you stir continuously to blend well and maintain an emulsified mixture of egg yolk and oil. Once all the oil has been added, slowly add ½ of the lime juice, followed by rice vinegar, taste and add more lime juice to retain both the strong herb/floral flavour from the oil with nuances of the lime. Add ground sea salt to taste and a few drops of warm water to stabilize the dressing (additional drops to thin the consistency if desired, being careful not to change the balance of flavours or proper consistency for drizzling).
2. Cut vertically into chicken breasts to obtain flat slices 1/4-inch thick, place in bowl and mix in several tablespoons of olive oil to coat chicken. Mix in diced mint, garlic, pinch of sea salt and ½ of lime juice.
3. Preheat oven on broil setting, place slices in flat roasting pan six inches away from heat for about 20 minutes, turning as required. Cool and cut into ½-inch, thin strips.
4. If using mango instead of mandarins, peel and slice mango into thin long strips, then cut in half. Toss with the remaining lime juice. Set aside.
5. Prepare rice paper rounds one at a time according to package instructions, placing each round on an appetizer serving dish, folding each in half to create a half moon shape.
6. Place 3 strips of chicken in the centre of each rice paper half moon, alternating with either 3 mango strips or mandarin wedges and fold the sides of the rice paper in towards the centre to create a pocket.
7. Make dressing and drizzle over the pockets as well as a thin decorative strip around each pocket.

Enjoy!

Your feedback is appreciated.

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