



# Chicken breast in Romagnola Crust and tomato sauce



**Time:** 20 min.

**Difficulty:** Medium

## Ingredients (4 people)

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- Pomi Strained Tomatoes 750g 200 ml
- Basil a few leaves
- Breadcrumbs 200 g
- Chicken breast 400 g
- Extra Virgin Olive (EVO) Oil as required
- Grated Parmesan Cheese 50 g
- Minced onion 1/2
- Parsley a few leaves
- Pepper to taste
- Salt to taste

**For this recipe we used:**



## Preparation

Make the tomato sauce with **Pomì rustic sauce**: heat up a little EVO oil in a pan and sauté the previously-minced onion, add the sauce and cook for 20 minutes, then season to taste.

With an electric mixer, blend breadcrumbs, basil, parsley, salt, pepper, oil and Parmesan Cheese. Roll the chicken (previously chopped in bites) in this aromatic base, then heat up and oil a non-stick pan, stir-fry the half, minced onion and add the chicken, cooking until crusty.

Serve with the tomato sauce.