

## CHICKEN SALTIMBOCCA WITH TOMATO



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients (4 people)

- Strained Tomatoes 500g 400 gr
- **Ingredients**
  - Bread
  - Chicken breast 800 gr
  - Flour to taste
  - Fresh sage
  - Prosciutto 50 gr
  - Sheep's ricotta to taste

**For this recipe we used:**



## Preparation

Bread-coat the chicken breast slices with flour and salt to taste. In the meantime, heat the **Pomì Fine Tomato Pulp** and, separately, the chicken, browning until perfectly golden.

Cover the chicken with a slice of prosciutto and flakes of sheep's ricotta. Finally add the tomato reduction from the pan and a leaf of sage.

Serve the dish on plenty of tomato sauce and garnish with toasted bread.