



# Breaded shredded chicken with tomatoes, raisins and hazelnuts



**Time:** 25 min.

**Difficulty:** Medium

## Ingredients (4 people)

### • Ingredients

- Organic Tomato Pulp 500g 4 tablespoons
- Black pepper to taste
- Bread crumbs 200 gr
- Extra-virgin olive oil to taste
- Hazelnut to taste
- Mix fresh vegetables to taste
- Raisins to taste
- Salt to taste
- Shredded chicken breast 800 gr

For this recipe we used:



## Preparation

To create the flavored bread: combine the **Polpa bio Pomi**, a drop of extra-virgin olive oil, salt and pepper and knead well manually until to make it smooth, then use it as a breadding for the strips of chicken.

Set the breaded strips of chicken on a baking tray and bake at 180° C (360° F) for 15 minutes.

Once cooked, create the dish as follows: set a bed of fresh mixed vegetables on which to place the chicken, raisins and hazelnuts. Season with a drizzle of extra virgin olive oil and serve.