Pomì
O Così. O Pomì.

Breaded shredded chicken with tomatoes, raisins and hazelnuts



Preparation time: 25 min
Difficulty: Medium

Ingredients

- 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

Preparation

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

For this recipe we used:

Organic Tomato Pulp
4 tablespoons

