Pomì
O Così. O Pomì.

CHICKEN SALTIMBOCCA WITH TOMATO



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Bread:
- Chicken breast: 800 gr
- Flour: to taste
- Fresh sage:
- Prosciutto: 50 gr
- Sheep's ricotta: to taste

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.

For this recipe we used:

Finely Chopped tomatoes 400 gr

