

## CHICKEN SALTIMBOCCA WITH TOMATO



**Preparation time:** 20 min.

**Difficulty:** Easy

### Ingredients (4 people)

- **Marinara spaghetti**

- Fine Tomato Pulp 3x400g 400 gr
- Bread None
- Chicken breast 800 gr
- Flour to taste
- Fresh sage None
- 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.