



Pistachio Chicken Bites



Time: 15 min.

Difficulty: Medium

Ingredients (2 people)

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- Pomi L+ 500g 50 g
- Chicken breast 500 g
- Extra Virgin Olive (EVO) Oil qb
- Minced onion 1/2
- Pepper to taste
- Salt to taste
- Salted pistachio nuts 200 g
- Soy cream 250 ml
- Thyme qb

For this recipe we used:



Preparation

Heat up a pan with a little EVO oil and sauté the minced onion.

When it has turned golden-brownish, add unshelled pistachio nuts and simmer for one minute. Then add previously strip-cut chicken breast and cook over high heat.

When it is ready add the soy cream and let it reduce. Season with salt, pepper and some thyme leaves. Make an emulsion of **Pomì L+** and Extra Virgin Olive (EVO) Oil, that will be used to dress the chicken once in the plate.