Pomì
O Così. O Pomì.

Pistachio Ckicken Bites



Preparation time: 15 min
Difficulty: Medium

Ingredients

- 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

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.

For this recipe we used:

Strained Tomatoes 50 g

