Chicken nuggets with bell pepper sauce



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Basil: to taste
- Black pepper: to taste
- Bread crumbs: to taste
- Chicken: 14 oz.
- Eggs: 2
- Extra-virgin olive oil: q.b.
- Oil for frying: q.b.
- Onion: 1/2
- Oregano: a piacere
- Salt: to taste
- Yellow sweet peppers: 1

Preparation

Cut the chicken in small chunks and drench them in the beaten egg with salt and pepper, then into the bread crumbs with salt and pepper, until it is well coated and deep fry in abundant vegetable oil or the oil you typically use to fry, until golden and fully cooked.

Finely chop the onion and sautee it, add the diced bell peppers and let cook for 3 minutes, add **Pomì Strained Tomatoes** and let cook on medium heat for about 6 minutes.

Add basil, salt, pepper and oregano.
Serve the bell pepper sauce along with the home made chicken nuggets.

For this recipe we used:

Rustica Tomato Sauce 350 gr

