



Chicken nuggets with bell pepper sauce



Time: 30 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Rustica Tomato Sauce 700g 350 gr
- 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

For this recipe we used:



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 **Pomi 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.