Chicken breast in Romagnola Crust and tomato sauce

Preparation time: 20 min
Difficulty: Medium

Ingredients

- Basil: a few leaves
- Breadcrumbs: 200 g
- Chicken breast: 400 g
- Extra Virgin Olive (EVO) Oil: as required
- Grated Parmesan Cheese: 50 g
- Minced onion: 1/2
- Parsley: a few leaves
- Pepper: to taste
- Salt: to taste

Preparation

Make the tomato sauce with **Pomì rustic sauce**: heat up a little EVO oil in a pan and sauté the previously-minced onion, add the sauce and cook for 20 minutes, then season to taste.
With an electric mixer, blend breadcrumbs, basil, parsley, salt, pepper, oil and Parmesan Cheese. Roll the chicken (previously chopped in bites) in this aromatic base, then heat up and oil a non-stick pan, stir-fry the half, minced onion and add the chicken, cooking until crusty.
Serve with the tomato sauce.

For this recipe we used:

Finely Chopped tomatoes 200 ml