

CHICKEN SALTIMBOCCA WITH TOMATO

Preparation time: 20 min

Difficulty: Easy

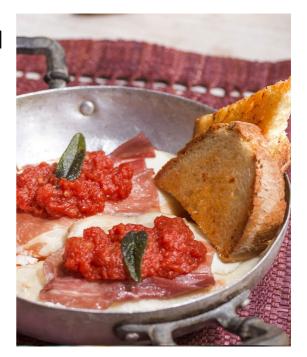
Ingredients

• Bread:

• Chicken breast: 800 gr

Flour: to tasteFresh sage:Prosciutto: 50 gr

• Sheep's ricotta: to taste



Preparation

Bread-coat the chicken breast slices with flour and salt to taste. In the meantime, heat the **Pomì Fine Tomato Pulp** and, separately, the chicken, browning until perfectly golden.

Cover the chicken with a slice of prosciutto and flakes of sheep's ricotta. Finally add the tomato reduction from the pan and a leaf of sage.

Serve the dish on plenty of tomato sauce and garnish with toasted bread.

For this recipe we used:

Finely Chopped tomatoes 400 gr

