

MEDITERRANEAN CHICKEN BITES



Menù Ingredients

100 g. Olio extravergine di oliva "Classico" - Extra virgin olive oil
"Classic" - EK0X
120 g. Dorati - TN1
180 g. Pane Bruschetta...Mia - Bruschetta...Mia bread - 7010
200 g. Pesto di agrumi - Citrus Pesto - BO7
60 g. Olive Leccino denocciolate - Pitted Leccino Olives - Z91

Ingredients

q.s. Pepper
q.s. Salt
1 Clove Garlic
1200 g. Chicken Breast

Chef: Diego Ponzoni

Method

Serve 6

In a bowl add the chicken cut into bite-sized pieces , the Dorati tomatoes, Olives, Citrus Pesto, crushed garlic and extra virgin olive oil. Cover with cling film and leave to marinate in the refrigerator for half an hour. Meanwhile, cut the Bruschetta bread into cubes and place them on a baking tray previously with a drizzle of extra virgin olive oil. Bake at 180 ° C for three to four minutes until toasted. At this point, transfer the chicken and its marinade on top of a parchment paper, the toasted bread on top and close it by tying it gently with a string. Bake in the oven at 180 ° C for ten minutes. When cooked serve the Mediterranean Chicken by opening the paper directly on the plate.