CHICKEN STRACCETTI WITH LECCINO OLIVES



Menù Ingredients

180 g Olive Leccino denocciolate (Pitted Leccino Olives) - Z92

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

to taste Shallot

to taste White wine

to taste Sage

1.2 kg Chicken breast

Chef: Gianluca Galliera

Gluten Free

Method

Clean the chicken breast and cut it into strips. Brown the chopped shallot in a frying pan with a little extra-virgin olive oil, then add the chicken and shallow fry at high heat for a few minutes. Pour in some white wine, then mix in the leccino olives and finish cooking the meat. Transfer the chicken to the plates and round off with some sage leaves.

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