SAUTÉED CHICKEN THIGH AND BREAST WITH RED PESTO, ROCKET AND LECCINO OLIVES



Menù Ingredients

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

50 g Pesto Rosso - Red Pesto - X80X

Ingredients

1 Chicken thigh

1 Chicken breast with wing

20 g Seed oil

to taste Salt and pepper

20 g Fresh rocket

1 Fresh tomato

Chef: Giovanni Pace

Method

Cut the lower bone off the chicken thigh and debone the meat, taking care to leave the bone clean and attached to the meat. Do the same with the chicken breast, leaving the wing bone attached and with the skin. Use half of the breast and sauté on the skin side, together with the thigh. Finish cooking for a few minutes in the oven. Garnish the centre of a dish with a strip of Red Pesto sauce and place the chicken thigh and breast on top, then sprinkle with some finely chopped rocket and the Leccino olives cut in half. Add the fresh, previously fried tomato.

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