

## 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.