SLICED CHICKEN BREAST

Chef: Leonardo Pellacani

Gluten Free

Menù Ingredients

600 g Petto di pollo dorato - Golden chicken breast - 289

q.b. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

400 g Mixed salad leaves

12 Sliced of cured ham

Method

For 6 serves

Cut the Golden chicken breast into slices. Heat it in a pan with a drizzle of Extra virgin olive oil. Drain the Asparagus tips and group them in fours, wrapping each bundle with a slice of cured ham. Place them on a baking tray and cook them in the oven at 180 °C for 10 minutes. Arrange the mixed salad leaves on the plate, add the warmed chicken slices and two bundles of asparagus. Finish with Extra virgin olive oil used to heat the chicken and serve.

Gluten Free Method

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