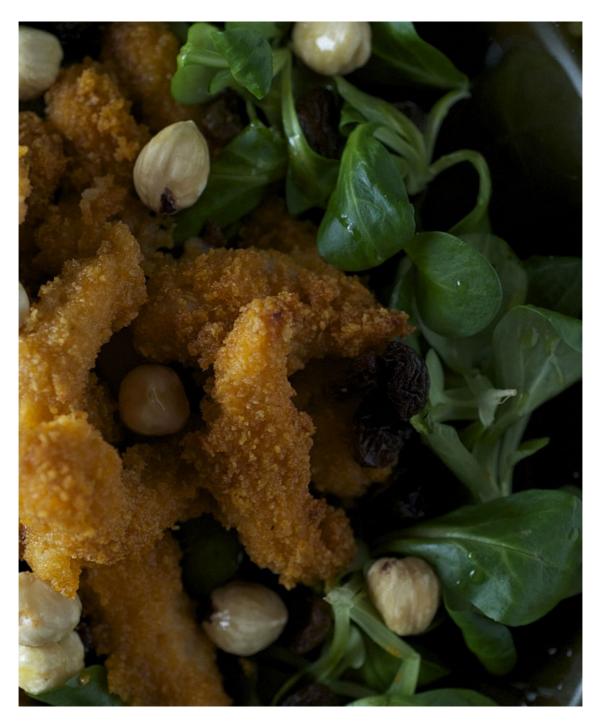


Breaded shredded chicken with tomatoes, raisins and hazelnuts



Preparation time: 25 min

Difficulty: Medium

Ingredients

Black pepper: to tasteBread crumbs: 7 oz.

• Extra-virgin olive oil: to taste

• Hazelnut: to taste

• Mix fresh vegetables: to taste

Raisins: to tasteSalt: to taste

• Shredded chicken breast: 1.7 lbs.

For this recipe we used:

Organic Strained Tomatoes 4 tablespoons



Preparation

To create the flavored bread: combine the **Pomì Organic Strained Tomatoes**, a drop of extra-virgin olive oil, salt and pepper and knead well manually until to make it smooth, then use it as a breading for the strips of chicken.

Set the breaded strips of chicken on a baking tray and bake at 180° C (360° F) for 15 minutes.

Once cooked, create the dish as follows: set a bed of fresh mixed vegetables on which to place the chicken, raisins and hazelnuts. Season with a drizzle of extra virgin olive oil and serve.