

Chicken 'pizza-maker's' style *(Meat main dishes)*



Preparation

Thinly slice the onion and gently fry in a large frying pan with some extra virgin olive oil until softened but not browned. Meanwhile lightly dust the chicken with flour. When the onion is softened, add the chicken and brown on both sides. Drain the peeled tomatoes and cut into strips. When the chicken has taken on a lovely golden colour, add the tomatoes. Deglaze with the white wine. Cover and continue cooking until the chicken is cooked. Serve hot.

Tips

Always choose the best quality ingredients so that your finished dish will be even more wonderful!

Trivia

Did you know that you can eat peeled tomatoes with complete peace of mind even if you suffer from coeliac disease?

Information

Preparation 20 minutes

Total Time 15 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Chicken (4 thin slices of chicken breast fillet)

Tomatoes (4 peeled tomatoes)

Extra virgin olive oil

Salt

Pepper

Oregano

White wine (for deglazing)

Plain flour (for dusting with flour)

Onions (a small onion)