



# Zucchini Pan with Chicken

🕒 20–25 Min   

## Preparation

- 1 In the first step, halve the tomatoes and cut the zucchini into slices and then quarter them.
- 2 Next, cut the spring onions into strips and the chicken breast into pieces.
- 3 To season, rub the chicken breast with 1 tbsp. of the Kotányi Quick & Easy spice mix.
- 4 Heat the olive oil in a pan and fry the chicken. As soon as the chicken gets some color, add the vegetables, season with the remaining Kotányi Quick & Easy seasoning and continue frying.
- 5 Finally, top with some balsamic vinegar and ricotta.

## Ingredients 2 Portions

🔥 = Kotányi Produkte

300 g	Chicken breast
100 g	Ricotta
270 g	Cherry tomatoes
1 pc.	Zucchini
2 pcs.	Spring onions
1 tbsp.	Balsamic vinegar
2 tbsp.	Olive oil
1 pkg.	🔥 Zucchini Pan with Chicken

