

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 salt, pepper and the herbs.
4. Heat the olive oil in a pan and fry the chicken. As soon as the chicken gets some color, add the vegetables, season again with herbs, salt and pepper 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 pinch	Sea Salt, Coarse
1 pinch	Paprika Special Sweet
1 pinch	Garlic Granules
1 pinch	Pepper Black, Whole
1 pinch	Parsley, Chopped
1 pinch	Basil, Crushed
1 pinch	Oregano, Crushed
1 pinch	Rosemary, Chopped