



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

