Chicken au gratin with protinella



> 30 min. Normal

Zubereitung

1. Preheat the oven to 200 °C.
2. Fry the garlic in olive oil in a pan. Add all the spices, tinned tomatoes and water and simmer for 10 minutes.
3. Season the chicken breast fillets with salt and pepper.
4. Pour half of the tomato sauce into an oven dish. Place the chicken pieces in the dish and pour the rest of the sauce over them.
5. Bake for 20 minutes. Place the GOLDSTEIG Protinella slices on top of the chicken pieces and bake for a further 5 minutes.

Zutaten

Ingredients for 4 people:

- 750 ml tinned tomato pieces
- 4 chicken breast fillets
- 1 pack of GOLDSTEIG Protinella Ball, sliced
- 2 tsp dried oregano
- 1 tbsp olive oil
- Fresh parsley
- 2 cloves of garlic, chopped
- Salt and pepper
- 1 tsp paprika powder
- 60 ml water

