

How to make

# Pollo Funghi ed Olive

Serves 1

## Ingredients:

- 1 chicken breast (skin-on)
- 2 slices of pancetta
- 3 tbsp of olive oil
- 3 or 4 quartered mushrooms
- 3 small tomatoes cut in half
- About 4 or 5 green or black olives, stone removed
- 30ml of wine
- 1 tsp of washed and chopped flat leaf parsley
- 3 or 4 small new potatoes
- 1 sprig of rosemary
- half a clove of garlic, sliced
- 20g rocket salad
- 20g of unsalted butter
- Salt and pepper for seasoning

## Dressing:

- 1 tb spoon balsamic vinegar
- 2 tb spoon olive oil
- A pinch of salt and pepper

## Preparation:

Cook in 22 minutes (if the stock is ready)

Heat the oven to 220 degree Celsius. Crisp up the pancetta on both sides in the oven or in a frying pan.

Place the new potatoes in cold water and bring to the boil, cook for about 5 minutes and then drain and let them cool down before cutting in half. Wash the mushrooms, tomatoes and parsley and roughly chop the parsley.

Heat 1 tbsp of olive oil in a pan, season the chicken on both side with salt and pepper and then add the chicken, skin side down, to the hot frying pan. Wash your hands after touching poultry (or raw meat). Add the seasoned, cut and par boiled new potatoes facing down and add the rosemary and sliced garlic.

Turn the chicken and transfer to the hot oven if pan is ovenproof, otherwise transfer to an ovenproof dish first.

Keep in the oven for 5–6 minutes and then turn the chicken and potatoes and put back in for another 3–4 minutes, until the chicken is cooked.

After about 10 minutes the chicken should be ready. Remove from the oven with oven gloves. Transfer the chicken and potatoes to a warm plate as we need the frying pan with the chicken flavour to make the sauce. Warm up a serving plate in the oven for a minute.

Add another tbsp spoon of olive oil to the frying pan and then add the mushrooms and tomatoes and lightly season with salt and pepper. Next add the olives and cook until the mushrooms are nicely coloured. Add the white wine and let evaporate before adding the butter, 1 tbsp of olive oil and the chopped parsley. Remove from heat immediately and mix the sauce.

Place the potatoes in the centre of the warmed plate and add the chicken breast on the top. Pour the sauce on and around and garnish with the two pancetta slices on top.

To make the dressing combine balsamic vinegar, olive oil and salt and pepper in a bowl and whisk for a few seconds. Put the rocket leaves in a bowl, add the dressing, lightly season and toss together. Serve the chicken dish with the salad. Enjoy.

