



## Consejo del chef

Serve with some pesto, chopped basil or parsley, and the sliced scallion stem.

## Raciones para 2

- 2 Chicken breasts
- Olive oil
- Salt
- Pepper
- ¼ cdtia Teaspoon of paprika
- ¼ cdtia Teaspoon of garlic powder
- ¼ cdtia Teaspoon of onion powder
- ¼ cdtia Teaspoon of cumin
- 1 Scallion
- Grated or sliced mozzarella cheese
- Cherry tomatoes
- Pesto
- Basil or parsley
- Scallion stem

- 1 Slice the chicken breasts, not too thick nor too thin, for a juicy result in the oven.
- 2 Combine salt and spices, and coat the chicken with the mix. Set aside for 10 minutes to marinate. You can also prepare them the day before for a more intense flavour.
- 3 Meanwhile, julienne the onion and fry it in a pan over medium-high heat until golden brown.
- 4 Grill the chicken breasts over high heat on both sides until brown. There is no need to cook them thoroughly. Place them on an oven tray.
- 5 Cover with onion, mozzarella, and quarter cherry tomatoes.
- 6 Bake at 190 °C for 10–15 minutes or until golden brown.

## Chef's Notes

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<https://cookinglovers.teka.com/en/recipe/pollo-casero-gratinado/>

