



## 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 **cdita** Teaspoon of paprika

¼ **cdita** Teaspoon of garlic powder

¼ **cdita** Teaspoon of onion powder

¼ **cdita** 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/es/recipe/pollo-casero-gratinado/>

