

GORJI RESTAURANT

COOKBOOK

GORJI GOURMET

*tastes
just picked®*

GORJI

GOURMET FOODS

If you are home and want to make something quick, yet tasty try this recipe.

GORJI GOURMET SAUCES

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CHICKEN Pomodoro

Simple, delicious and elegant.

Serves 2

- two boneless chicken breasts
- 1 1/2 cup (360ml) Gorji Gourmet Pomodoro Sauce
- 4 ounces (113g) Mozzarella cheese
- 1/4 cup (60ml) dry white wine, optional
- 4 ounces (120ml) Gorji Gourmet Dipping Oil & Marinade (already includes salt and pepper)
- dab butter
- few sprigs fresh basil leaves, julienned or torn
- shredded Parmesan for garnish

Shake bottle well and brush chilled chicken breasts with the dipping oil. Let marinate for 10-15 minutes.

Add the butter and rest of the Dipping Oil to the pan and sauté the chicken breasts on medium heat until brown on one side. Turn and repeat the process until the internal temperature of the thickest part of the chicken breast reaches 165° F (74°C).

Start heating the pomodoro sauce in a second pan on medium and add the wine when you turn the chicken to the second side. Do not let the sauce boil.

Put the Mozzarella on top of the chicken toward the end of cooking so it melts.

Plate the chicken and spoon the sauce over it. Garnish with Parmesan and basil.

