# Provence-style chicken fillet au gratin with sourdough bread



## Ingredients

10

- 10 chicken fillets
- 5 onions
- 3 slice sourdough bread
- 500 g Bresc alioli pimiento
- 500 g Bresc bruschetta grilled bell pepper
- 315 g cheese, grated
- 40 g butter
- 40 g olive oil
- 25 g Bresc erbe Italiano
- 25 g Bresc strattu di pomodoro
- salt and pepper

## Used Bresc products




Bresc Erbe Italiano 450g




Bresc Grilled bell pepper bruschetta 325g




Bresc Strattu di pomodoro 450g

## Preparation method

Sprinkle the chicken fillets with salt and pepper. Heat the oil and butter and fry the chicken fillets until they are cooked through. Next, place them in an oven dish and fry the onions in the same pan. Add the erbe Italiano and strattu di pomodoro and stew until the onions are transparent. Divide the onions over the chicken fillets. Drain the grilled bell pepper bruschetta and mix it with the alioli pimiento. Pour the sauce over the chicken fillets, sprinkle the cheese over the sauce and cook the chicken au gratin in the oven for about 5 minutes. Toast the sourdough bread in the oven for 3 minutes at 225 °C. Serve the chicken fillets with the bread.

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