



# Chicken with olives and bacon



Categoria  
Carne



Tempo de preparação  
Médio



Dificuldade  
Fácil



Custo  
Intermediate



Com quem?  
With family



Nº de pessoas  
4 pessoas

## Ingredientes



100g of Gallo Green Pitted Olives



To taste: Gallo Extra Virgin Olive Oil Reserve

- 4 chicken breasts
- Salt, to taste
- Pepper, to taste
- 3 chopped garlic cloves
- 1 chopped onion
- 100ml of cream
- Chopped coriander, to taste

## Method of preparation

1

Season the chicken with salt, pepper and chopped garlic.

2

Heat a nonstick pan with a bit of Gallo Reserva Extra Virgin Olive Oil.

3

Cook the chicken breasts for about 4 minutes on each side until golden and remove from the pan. Set aside.

4

Add the cubes of bacon and cook them for 5 minutes until very golden.

5

Add the onion and a bit more olive oil, if necessary. Cook for 3 minutes.

6

Add the sliced Gallo Green Table Olives, the bacon and the chicken breasts. Cover the pan and cook for about 10 more minutes.

7

Finally, add the cream and chopped coriander. Mix and serve immediately.

*Produtos utilizados*



*Green Pitted Olives*

Olives



*Reserve*

Extra Virgin Olive Oil



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