

# Papa Vince Recipe

## Chicken Alla Pizzaiola

Prep Time: 15 minutes, Cook Time: 45 minutes,  
Ready In: 1 hr. Serves: 4-6 persons

### Ingredients

- 1 lb Chicken Tenders
- 2 eggs
- 1 onion
- 12 cloves of garlic (or less depending on taste)
- 2 bell peppers (orange, red or yellow)
- Breadcrumbs (home made are best!)
- Papa Vince Extra Virgin Olive Oil (EVOO)
- Papa Vince Sea Salt, Black Pepper

### How to Make Chicken Alla Pizzaiola

1. Start by breading the chicken.
2. Grate 6 cloves of garlic into a paste using the Papa Vince Peeler.
3. Beat 2 eggs & add in the garlic, 1 tsp Papa Vince Sea Salt & black pepper. Beat all the ingredients together.
4. Add some more Papa Vince Sea Salt and black pepper to the chicken and mix it in with your hands.
5. Taking one tender at a time, coat it in the egg & then roll it in the breadcrumbs and lay it on a baking sheet.
6. Continue until all the tenders are coated in breadcrumbs.

### Then make the pizza topping.

1. Slice the onion & bell peppers and put them in a food processor together with the remaining garlic cloves.
2. Add in some Papa Vince EVOO, Sea Salt and black pepper and mix together.
3. Spread on top of each chicken tender.
4. Drizzle with more Papa Vince EVOO.
5. Bake in the oven for 45 minutes at 350 degrees (cooking time may be less in a preheated oven, check after 35 minutes).

Buon Appetito!