



Elvea, festa all'italiana

Chicken thighs with eggplant pangrattato with herbs



Ingredients for 4 Persons

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| 6 tablespoons | olive oil |
| 5 | chicken thighs |
| 5 sprigs | rosemary |
| 400 g | ELVEA diced peeled tomatoes |
| 2 cloves | garlic |
| 2 | eggplants |
| 1 small slice | white toast bread |
| 2 teaspoons | dried oregano |

Preparation

- Preheat the oven to 200 °C. Heat 2 tbsp olive oil in a frying pan. Fold the chicken thigh fillets open, put a rosemary sprig between them and fold them back again. Sprinkle meat with salt and pepper and cook for approx. 3 minutes per side.
- Meanwhile, with a hand blender, puree the tomatoes with the moisture with 1 clove of garlic and salt to taste. Pour in a low, wide oven dish. Place the chicken thigh fillets in the tomato sauce.
- Pour 3 tbsp. olive oil into the frying pan. Fry the eggplant almost brown in 5-6 minutes. Grind the bread into the crumb in the chopper of the hand blender. Finely chop the last garlic clove (or press it out) and mix with the last tablespoon of olive oil, oregano and salt and pepper to taste through the breadcrumbs.
- Put the eggplants with the chicken thigh fillets. Sprinkle with the breadcrumbs. Bake for 20-25 minutes in the oven until the chicken is tender and the breadcrumbs are crispy and golden brown.

Tip: Serve with a fresh mixed salad.

