



## **CAPRESE SALAD WITH STUFFED CHICKEN BREAST**

### **INGREDIENTS:**

1 chicken breast  
1 tablespoon olive oil  
100 g spinach  
1 clove garlic  
salt, pepper  
1 large tomato  
1 mozzarella ball  
basil for decoration

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### **PREPARATION:**

1. Using a long and sharp knife cut a hole in the chest. Rub meat with salt and pepper. In a pan warm up the olive oil, then braise spinach with grated garlic in it, finally season with salt and pepper. Stuff chest with spinach, fry it on both sides, then put it in an oven preheated to 180°C and bake for 20-25 minutes.
2. Cool the chest and slice it. Mix vinegar with sugar and boil in a small pot until it's reduced, forming a thick, balsamic sauce. On a plate, put layers of meat, tomato and mozzarella slices. Pour sauce and sprinkle with basil leaves. Serve immediately after preparation.