



BRIEASY CHICKEN



Jon Camilleri

CH-EAT

INGREDIENTS

- 2tsp Olitalia Extra Virgin Olive Oil
- 1 Small Onion
- 300g Chicken Breast
- 50g Raw Walnuts
- 1 Emborg Brie Cheeselet
- 300g Cooked Pasta (of your choice)
- Fresh Parsley



METHOD

- 1 Fry the chopped onion in 1 teaspoon of olive oil in an oven-proof skillet until softened.
- 2 Add the cubed chicken and cook for about 6 minutes until it's cooked thoroughly.
- 3 Season to taste.
- 4 Remove from the heat, place the brie cheese in the centre, add a teaspoon of olive oil on top of it and sprinkle the chopped walnuts.
- 5 Bake in a preheated 180°C oven for 12 minutes.
- 6 In the meantime cook the pasta in boiling water with some salt.
- 7 Remove the chicken from the oven and mix the melted cheese well.
- 8 Add the pasta, give it another stir and serve with chopped walnuts and freshly chopped parsley.