



**Black
Diamond**

*Fast and delicious meals with
Black Diamond Sargento shredded cheese*

Chicken Scallopini Al Pomodoro

6	Boneless skinless chicken breast halves (about 1-1/2lbs or 750g)
5 tbsp.	Bottled teriyaki marinade & sauce, divided
3 tbsp.	Lactantia salted butter
1 cup	Sliced green onions
3 cups	Chopped fresh plum tomatoes
2 tbsp.	Red wine vinegar
½ tsp	Sugar
¼ cup	All purpose flour
2	Eggs, beaten
1 cup	Italian bread crumbs
1 cup	Black Diamond Sargento Mozzarella shredded cheese



Flatten chicken breasts slightly; marinate in 4 tbsp (60 mL) teriyaki sauce 15 min.

Heat 1 tbsp (15ml) **Lactantia** salted butter in large frypan. Add tomatoes, vinegar, remaining 1 tbsp (15 mL) teriyaki sauce and sugar to pan. Bring to boil, cover and simmer 15 min. With a potato masher, crush tomato mixture; transfer to bowl, keep warm. Meanwhile, drain chicken; dip in flour, then in egg and finally in bread crumbs.

Heat remaining 2 tbsp (30ml) **Lactantia** salted butter in same frypan. Cook chicken breast, a few at a time until no longer pink in centre. Return all chicken to pan; top with **Black Diamond Sargento** Mozzarella shredded cheese. Add green onions. Cover and cook over low heat until cheese melts.

To serve, spoon sauce over chicken.

INGREDIENTS

INSTRUCTIONS