Italian Chicken Boats – Chicken from the AirFryer

Stuffed Chicken Breast with ORO di Parma Tomato Paste, Mozzarella, and Italian Herbs

Easy 4 Servings 22 min.



This AirFryer chicken is stuffed with ORO di Parma tomato paste, mozzarella, and oregano.

The juicy chicken breast takes on a savory Italian flavor and is cooked to crispy perfection in just a few minutes.

Ingredients

4 chicken breast fillets (about 600 g)

2 tbsp ORO di Parma triple-concentrated tomato paste (approx. 40 g)

50 g mozzarella, grated

1 tsp oregano

1 tbsp olive oil (about 10 ml)

1 tsp salt

½ tsp pepper

A few fresh basil leaves for serving

Step 1: Prepare the chicken breast

Make lengthwise cuts in the chicken breast fillets to create deep pockets. Be careful not to cut all the way through the fillets.

Step 2: Mix the Italian filling

Mix ORO di Parma triple-concentrated tomato paste with oregano and olive oil. Spread the mixture evenly over the prepared pockets.

Step 3: Fill and season

Fill the pockets with the grated mozzarella. Season the outside of the chicken breasts with salt and pepper.

Step 4: Cook in the AirFryer

Place the stuffed chicken fillets in the AirFryer basket. Cook at 180 °C for about 12 minutes, until the meat is cooked through and the cheese has melted.

Step 5: Serving

Sprinkle the finished chicken boats with fresh basil and serve immediately.

Used products:



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