



# 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:



Diese und weitere leckere Rezeptideen findest du auf:  
[www.oroiparma.de/italienische-rezepte](http://www.oroiparma.de/italienische-rezepte)