

If we owned a trumpet we?d be making a dreadful racket at the moment. We?re calling this a total Air Fryer success!!!!

## **Ingredients:-**

2 Chicken Breasts

Parma Ham to cover the Chicken

1 Tbsp of Olive Oil

1 Onion, finely chopped

2 Clove of Garlic, minced

2 Tbsp of Tomato Puree

500g of Passata

100ml of Chicken Stock

1/4 Tsp of Sugar

125g of Mozzerella Ball, torn into pieces

40g of Grated Italian Style Cheese

1 Tsp of Mixed Herbs

Salt & Pepper to season

## **Method:-**

- (1) Season the Chicken with Salt and Pepper and wrap in Parma Ham length ways.
- (2) Place the Breasts on a rack over Parchment paper and cook at 180c for 20 minutes in the Air Fryer.
- (3) In a frying pan with a little Oil fry the Onions until softened.
- (4) Add the Garlic and Tomato Puree & cook for a further minute or so.

- (5) Pour in the Passata and Stock, season with Salt & Pepper.
- (6) Add the Sugar and bring to the boil.
- (7) Reduce the heat and allow to simmer for 4 to 5 minutes.
- (8) Pour half of the sauce into a roasting tin and place the Chicken on top.
- (9) Cover with the remaining sauce.
- (10) Arrange the Mozzerella on top and sprinkle over the Italian Style Grated Cheese & Mixed Herbs.
- (11) Allow to rest for 5 minutes and then return to the Air Fryer for a further 8 minutes or until the sauce is bubbling and the Cheese has melted.

We have quite a bit of sauce in a tub in the fridge which we?ll use up today. The quantity of sauce would suit 4 Chicken Breasts. But, well you know there?s only the two of us?..