

FAST AND LIGHT CHICKEN WITH ZLATIBORAC SMOKED PORK HAM



1 PORTION:

150 g of chicken fillet

30 g of Zlatiborac smoked pork ham

1 smaller zucchini

1 onion

1 egg

Flour and bread crumbs

Salt

Oil for frying

50 ml of tartar sauce

½ of a lemon

Preparation:

Cut the onion and separate slices into rings. Roll each ring in flour, then dip into scrambled egg and finally in bread crumbs. Dip the prepared rings into egg and bread crumbs again. After that, deep fry them until they get golden-brownish color. Place them on a paper towel in order to drain excess oil. Take the grilling pan and grill chicken and zucchini and season them with salt. Arrange chicken, Zlatiborac smoked pork ham, zucchini and onion rings on a plate and serve them with lemon and tartar sauce.