Spiedini di pollo, pancetta e peperoni

Skewers of chicken, pancetta, and bell peppers is a creative and attractive fry-up perfect for something quick and light but tasty!

Ingredients
- 5 slices of chicken breast
- 80g sliced pancetta
- 1 bell pepper
- ½ glass white wine
- Salt, as desired

Procedure
1. Cut breasts into strips about 3 cm thick. Cut the pepper into cubes and place aside.
2. On a cutting board, place the pancetta strips over the chicken slices and form a roll, then slice into strips.
3. Put the chicken-pancetta pieces on skewers, alternating them with cubes of bell pepper.
4. Lightly sauté the skewers for 5-10 minutes, infuse with the white wine, then continue cooking, under cover, for another 10-15 minutes, turning the skewers periodically.
5. Salt and serve.

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