

## *Chicken Spedini*

### Stuffing

1 cup Italian breadcrumbs  
½ cup shredded provolone cheese  
¼ cup prepared Marinara sauce  
¼ cup Prosciutto ham (minced)  
2 tsp. pine nuts (toasted)  
1 tsp. pesto  
5 turns fresh ground black pepper  
1 tsp. fresh chopped garlic  
1 Tbsp. minced red onion  
1 Tbsp. extra virgin olive oil  
(Combine items and mix well may be made ahead 2 days)

6 – 4 oz. chicken breasts (boneless & skinless)

Pounded between saran wrap

Extra virgin olive oil

Italian bread crumbs for dredging

3 - 6 inch bamboo skewers

Brush oil on the skin side of the breast and dredge oiled side in bread crumbs. Place breast flesh side up and top with ½ cup of the stuffing, spread evenly while slightly pressing down. Roll it up starting with narrow part of breast, and place on skewer. Repeat with all the breasts placing 2 breasts on each skewer. Press lightly into breadcrumbs.

Heat a 12 inch sauce pan; add 2 tablespoons extra virgin olive oil and ¼ stick butter. Brown the skewers of chicken to a golden brown on both sides, remove to a baking dish and finish in a 350\* oven for 8-10 minutes. Remove most of the oil from the pan and deglaze with 1 cup Italian white wine and reduce by half, add the juice of 1 lemon, ¾ cup strong chicken broth and 2 Tablespoon roasted red pepper puree and heat.

Just before service blend in ¼ stick on butter to finish the sauce and correct the seasoning.

Cut breasts in half on an angle, arrange on heated platter and dress with sauce, then drizzle with a tablespoon or more of pesto.

We like to serve this dish with sautéed spinach.

Buon Appetito