Prosciotto and Provolone- Stuffed Chicken Breasts

Description

A favorite recipe of Derek and Tracy's. 60 minutes start to finish.

Summary

Yield: 4
Source: Tracy DiCamillo - Ultimate Italian Recipes
Prep Time: 1 hour
Category: Pasta
Cuisine: Italian

Ingredients

- 4 boneless chicken breast halves
- 1/8 tsp salt
- 1/8 tsp ground black pepper
- 8 thin slices prosciutto di parma (about 4 ounces)
- 8 slicesprovolone cheese (about 4 ounces)
- 1/2 cup lightly packed fresh basil leaves
- 1/4 cup olive oil
- 8 ozs dried fettuccine or linguine
- 1 tbsp butter
- 4 cloves garlic, chopped
- 1 cup grated parmesan cheese (4 ounces)

Instructions

1 Preheat oven to 400. Place each chicken breast half between two pieces of plastic wrap. Using the flat side of a meat mallet,pound chicken lightly,working from the center to the edges until about 1/8 inch thick and the breast half is rectangular,Remove plastic wrap. Sprinkle both sides with the salt and pepper. Lay 2 slices of the prosciutto, 2 slices of the provolone cheese,and a few basil leaves over each chicken piece. Fold in side edges; roll up from bottom edge, pressing firmly to seal in the filling. Secure each with a wooden toothpick.

2 In a large cast iron or oven-going skillet, heat 2 tablespoons of the oil over medium-high heat. Add the chicken rolls. Cook about 6 minutes or until golden brown, turning to brown all sides. Transfer skillet to the oven and bake uncovered, for 12 to 15 minutes or until chicken is no longer pink (170 F).

3 Meanwhile, cook pasta in lightly salted, boiling water according to package directions; drain. Return pasts to hot pan; cover and keep warm.

4 Remove chicken from skillet; keep warm. In the same skillet, add the remaining 2 tablespoons oil, the butter,and garlic. Cook and stir over medium heat for 1 minute. Remove skillet from stove. Add the drained pasta; toss to coat. Sprinlke with 1/2 cup of the parmesan cheese; toss to coat.

5 To serve, remove toothpicks from chicken; discard. Cut each piece of chicken into 2 slices; arrange over the pasta mixture. Serve with the remaining 1/2 cup parmesan cheese on the side. If desired, garnish with additional basil leaves.

Makes 4 servings.