

# RECIPE

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## CHICKEN SORRENTINA

### INGREDIENTS:

1 1/2 lbs.	chicken breasts
	fresh mozzarella, sliced and at room temperature
	prosciutto, thinly sliced
1	shallot, minced
3	garlic cloves, 1 minced and 2 chopped (divided)
2 tbsp.	butter
2 tbsp.	flour, plus more for dredging
12 oz.	fresh spinach
	salt and ground black pepper, to taste
	olive oil
1 15 oz	can of petite diced tomatoes
2 c.	chicken stock
1/2 c.	dry white wine

### DIRECTIONS:

Preheat oven to 350 degrees. Set up a bowl for dredging with flour and season with 1 teaspoon of salt a 1/2 teaspoon of pepper. Combine well and set aside.

Slice the chicken breast into medallion-sized pieces. Season the chicken with salt and pepper and then dredge each piece of chicken into the seasoned flour. Shake off any excess flour and put on a plate.

Heat about 3 tablespoons of olive oil in a high sided sauce pan and saute the medallions of chicken, about 2 minutes per side. **(Note: You are not cooking the chicken all the way through because you will be finishing it off in the oven.)** Place each piece of sauteed chicken into a baking dish.

When all the chicken is cooked, start the sauce by adding the butter, shallot and minced garlic to the drippings in the pan. Cook for about 1-2 minutes and then deglaze the pan with the white wine. Be sure to scrape up all the bits from the bottom of the pan. Sprinkle in the flour and cook it out, about 1 minute. The contents in the pan will look a bit muddy, but thats what we are looking for! Using a whisk, slowly add the chicken stock to the pan and continuously whisk until the sauce thickens. Add the can of petite diced tomatoes in their juices and stir to combine. Season with a sprinkle of salt and freshly ground black pepper. Pour the sauce over the chicken in the baking dish. **(Note: if you are making this dish ahead of time, stop here and cover with aluminum foil.)**

Place in the oven and cook the chicken covered for 25 minutes. Take the chicken out of the oven and place a slice of prosciutto and a slice of fresh mozzarella on each medallion. Recover and let sit for on top of the stove for 10 minutes. The steam from the pan will gentle melt the mozzarella.

Meanwhile, in a large saute pan, heat 2 tbsp of olive oil and the chopped garlic. Add the spinach and cook until just wilted, season with salt and pepper. Place the spinach on the bottom of a serving dish and then place the medallions of chicken on top of the bed of spinach. Spoon extra sauce over each piece of chicken. Serve immediately.

Serves 4