Petti di pollo farciti con formaggio

INGREDIENTS

4 small chicken breasts
2 slices of cooked ham
4 oz. cheese
1/2 cup of steamed spinach
1/2 glass of white wine
1/2 cup of chicken broth
3-4 sage leaves
2 tbsp. flour
1 clove garlic
olive oil
butter
salt and pepper

Wine pairing suggestions

Bianco Pomedes, Scubla

Preparation

Slice the cheese into strips. Make an incision in the chicken breasts lengthwise so as to create a pocket. Salt and pepper the inside of the pockets. Stuff each pocket with half a slice of ham, a strip of cheese, and some of the steamed spinach. Close the pockets with a toothpick and then roll them lightly in the flour.
Heat the oil and butter in a pan with the sage leaves and the garlic (which should be removed after a few minutes). Brown the chicken breasts on both sides, then add salt and the white wine. When the wine has evaporated pour in the chicken broth.
Cover with a lid and simmer at a very low flame for 15-20 minutes. Turn occasionally and add more broth if necessary. The stuffed chicken breasts can also be cooked in a preheated oven at 450°F, for 15-20 minutes.