

## 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.