


Wine & Dine with Jeff

Empty the Fridge Chicken

Empty the Fridge Chicken pairing with
2012 Loan Madrone Nebbiolo Bello



INGREDIENTS

 1 chicken breast butterflied separated into cutlets then pounded
out to 1/4 inch thick

4 slices of prosciutto

1/4 teaspoon of dried basil

1/4 teaspoon of dried thyme

2 tablespoons of olive oil

Salt and pepper to taste

FOR STUFFING

9 triscuit crackers smashed into crumbs (also use ritz or saltine crackers)

1/4 cup of ricotta cheese

1/2 cup of sharp white cheddar cheese

1/4 teaspoon of garlic powder

1/4 teaspoon of dried basil

1/4 teaspoon of dried thyme

DIRECTIONS

1. Preheat oven to 375 degrees.
2. Pound out chicken cutlets to 1/4 inch add dried spices basil, thyme, salt and pepper.
3. In a bowl combine crushed crackers, ricotta cheese, cheddar cheese, garlic powder, basil and thyme. Mix together.
4. Lay each cutlet out flat and top with 2 slices of prosciutto and

on half the chicken place cheese mixture. Fold over and press firmly down.

5. Add olive oil to oven proof skillet and saute the chicken of each side for 4 minutes each and place directly in the oven and cook for 10 minutes.