

Stuffed Chicken Breast with White Wine

Sous Chef Joseph Nickel

Constantino's Market Place

4, 4oz. Chicken Breasts

2 teaspoons olive oil

Half cup dry white wine

2 tablespoons fine chopped parsley

Filling:

2 teaspoons olive oil

2 cups spinach

1 cup of mushrooms

½ cup diced onions

½ cup parmesan cheese

Preparation:

To make the filling, heat the oil in skillet, add onion, cook until translucent. Add mushrooms, cook for 4 minutes. Add spinach, cook until sweated. Take off heat. Cool slightly, and then add cheese.

Pound chicken breast until flat. Stuff with filling.

Add 2 teaspoons olive oil to pan. Cook chicken until done and caramelized. Deglaze with white wine. Top with parsley and serve immediately.

Serve with Sautéed vegetables.