



Spiedini Siciliani (Sicilian Skewers)

INGREDIENTS

- 12 thin sliced cutlets (chicken, pork or veal)
- 1/2 cups shelled pistachios
- 1/2 cup Parmigiano, shredded or grated
- 3/4 cups sautéed mushrooms (cooked with olive oil, garlic, salt)
- 1/4 cup raisins
- 2/3 cups Panko Italian flavor breadcrumbs, plus more for drenching
- Salt, pepper, parsley, and garlic powder to taste
- 8 large bay leaves
- 4 skewers
- Olive oil as needed



NONNA'S TIPS

- If you're not familiar with the term "folding burrito style", it means that you roll the end of cutlet closest to you upward, fold in both sides of cutlet, continue to roll up to a sealed pouch.
- Feel free to stuff these spiedini with anything you have on hand. I did a version one night when I was in a hurry with sundried tomatoes, ham and cheese. Delicious!
- If you have an air fryer, you can cook spiedini in it (following manufacturer's advice). They will be even crispier.

DIRECTIONS

- Begin by placing pistachios, Parmigiano, mushrooms, parsley, and raisins into a food processor.
- Blend until a paste is formed.
- Remove paste to a bowl.
- Add the 2/3 cup Panko breadcrumbs and mix by hand until fully blended.
- Note: if filling is too dry, add a tablespoon of olive oil.
- Set aside.
- Place cutlets on a clean surface.
- Place about a tablespoon of filling in the center of each cutlet.
- Roll each cutlet burrito style (see Tips), making little bundles.
- Place some more Panko breadcrumbs on a flat plate.
- Season each bundle with olive oil and seasonings.
- Roll into breadcrumbs.
- Set aside.
- Assemble skewers in the following manner....
- Insert one bundle on a skewer.
- Add a bay leaf.
- Add a second bundle and a second bay leaf.
- Finish with a third bundle.
- Set aside.
- You will have four (4) skewers, three (3) bundles and two (2) bay leaves on each.
- Place skewers on parchment paper-lined cookie sheet.
- Bake in preheated 375F oven for 20 minutes or until golden.
- Serve hot with your favorite sides.
- Serves 4 people.