



Cotolette Imbottite

Stuffed Unfried Cutlets

INGREDIENTS

- 6 chicken breasts
- 6 slices provolone (from deli)
- 6 slices ham
- 6 sage leaves
- Garlic powder and pepper to taste
- 3 eggs, beaten
- Italian flavor Panko breadcrumbs, as needed
- Olive oil, as needed

DIRECTIONS

- Butterfly chicken breasts by slicing them in half sideways, stopping at the edge in order to not separate the two slices.
- Open the breasts and lightly pound them to even out thickness.
- Sprinkle surface with a little garlic powder and pepper.
- No salt since the stuffing is savory enough.
- Place one slice of cheese and one of ham over meat.
- Add one sage leaf and fold in half, as evenly as possible.
- Line a cookie sheet with parchment paper.
- Drizzle with olive oil evenly.
- Preheat oven at 400F.
- Prepare a bowl with beaten eggs and a large plate with Panko.
- Gently dip stuffed cutlets (on all sides) in egg wash first and in Panko next.
- Place coated cutlets on prepared cookie sheet.
- Drizzle a bit more olive oil evenly over the cutlets.
- Bake in preheated oven for about 30-40 minutes (depending on size of breasts) until golden brown.
- Do not overcook! Safe internal temperature for chicken is 165F.
- Serves 6.



NONNA'S TIPS

You can substitute chicken with turkey breast cutlets or boneless pork chops.

You can change the cheese and/or ham with whatever other deli products you prefer.

Make sure to use Panko and not regular breadcrumbs. In fact, Panko gives that extra crunch that regular fried food is famous for.