



Pollo a Fisarmonica

INGREDIENTS

- 4 boneless chicken breasts
- 8 oz honey ham, sliced
- 8 oz provolone, sliced
- 16 sundried tomato halves
- 4 tbsp grated Parmesan cheese
- 5-6 tbsp extra virgin olive oil
- 3 oz white wine
- Salt, garlic powder and pepper to taste

DIRECTIONS

1. Preheat oven at 375F.
2. Coat the bottom of a baking dish with 2-3 tablespoons of olive oil.
3. Place the cleaned chicken breasts on a cutting board.
4. Make 4 cuts (pockets) on each breast, about an inch apart, making sure not to cut all the way to the bottom.
5. Season each pocket with a little garlic powder and pepper.
6. Stuff each pocket with half a slice of ham, one sundried tomato half and half a slice of provolone.
7. Repeat process with all the chicken breasts.
8. Place stuffed chicken in prepared baking dish.
9. Drizzle with remaining olive oil.
10. Season breasts, being careful with salt since the stuffing is very savory.
11. Sprinkle tops with the grated Parmesan.
12. Lastly, add white wine.
13. Bake at 375 for 30-35 minutes.