



From the Culinary Company Kitchen

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Sautéed Breast of Chicken with Prosciutto and Mozzarella

Yield: 6 portions

INGREDIENTS	AMOUNTS
Chicken Breast	6 ea
Prosciutto, thin slices	3 ea
Mozzarella	1 ea
Salt	To taste
Black Pepper, ground	To taste
Flour, all-purpose (optional for dredging)	As needed
Olive Oil, (for sauté)	As needed
Pan Sauce	
Shallot, minced	1 Tbsp
Wine, dry white	2 oz
Stock, chicken	4 oz
Basil, chopped	1 pinch
Marjoram, chopped	1 pinch
Thyme, chopped	1 pinch
Parsley, chopped	1 pinch
Butter, unsalted	1 oz
Cornstarch Slurry	As needed

Process

1. Cut pocket into each chicken breast
2. Wrap 1 slice of mozzarella in 1 slice of Prosciutto and stuff into pocket of chicken breast
3. Season chicken breasts with salt and pepper and dredge in flour, if desired
4. Sauté both sides of the chicken breasts until golden brown, working in batches,
5. Transfer chicken to another pan and finish in a 350° oven until an internal temperature of 160°. Chicken will carryover cook to at least 165°
6. Sauté shallots in sauté pan with remaining oil until translucent
7. Deglaze the sauté pan with white wine and reduce by half
8. Add chicken stock, herbs and butter and reduce until the sauce has thickened to nappe

9. Optional: Continue to thicken sauce with cornstarch slurry until nappe
10. Adjust sauce seasoning with salt and pepper, if necessary