

Chicken with Prosciutto, Fontina, and Mushroom Sauce

- ~ 4 boneless skinless chicken breasts
- ~ 2 tsp. minced fresh sage or dried sage.
- ~ 4 paper – thin prosciutto slices
- ~ grated Fontina cheese
- ~ 1 Tbsp. olive oil
- ~ 4 oz. sliced mushrooms (shitake, cremini, or white button mushrooms work great)
- ~ 1/2 small yellow onion, chopped
- ~ 2 tsp. all-purpose flour
- ~ 1/2 cup dry white wine
- ~ 1 cup chicken stock
- ~ 3 Tbsp. heavy cream

1. Preheat oven to 425o F. Line a baking sheet with aluminum foil and spray lightly with cooking spray.

2. Place a chicken breast between 2 sheets of plastic wrap. Using a mallet or a heavy skillet pound it forcefully until the chicken is about 1/4 inch thick. Repeat with the reaming chicken breasts.

3. Place the chicken breasts on the prepared baking sheet and season lightly with salt and pepper to taste. Sprinkle 1/4 of the sage on each breast. Top each breast with 1 slice of prosciutto and some of the Fontina cheese. Bake for 15 minutes or until the chicken is opaque in the center.

4. Next, heat the olive oil in a large skillet over medium-high heat. Add the mushrooms and onion and season lightly with salt and pepper to taste. Sauté until the mushrooms are golden brown, 6 to 8 minutes. Sprinkle the flour over the vegetables and stir to coat. Cook for 1 minute. Add the white wine and cook until it evaporates, 1 to 2 minutes. Add the stock and cream, increase the heat to high, and cook until the sauce thickens, 3 to 5 minutes.

5. Place a chicken breast on a plate and top with the mushroom sauce and serve.

Adapted from The Bride & Groom First and Forever Cookbook