

Pollo Rosa Maria

written by The Recipe Exchange | August 15, 2020

Ingredients

4 boned, skinned chicken breast halves
4 slices prosciutto ham
1/2 cup fontina cheese
1/2 cup clarified butter – see Notes, below
3 cloves garlic – minced
1/2 sm. yellow onion – chopped
1/4 cup dry white wine
1 cup sliced mushrooms
4 Tbls. butter
1/2 tsp. salt
1/2 tsp. white pepper
1/2 cup chopped fresh sweet basil
1 lemon – juice of

Directions

Butterfly chicken breasts and grill over hot coals for 3-5 minutes per side, or until cooked through.
Remove from grill and allow to cool.

Holding a breast in your hand, opened like a taco shell, stuff each breast with one slice of prosciutto and 1/8 cup fontina cheese. Secure breasts closed with toothpicks. Set aside and keep warm.

In a large skillet over medium heat, sauté garlic and onion in clarified butter until tender. Deglaze pan with wine. Add mushrooms, butter, salt, and pepper and sauté 1-2 minutes, or until mushrooms are tender. Stir in basil and lemon juice.

Top stuffed chicken with prepared sauce.