

A Few Clucks More (or Less)



Ingredients:

6 skinless chicken breasts

6 thin slices prosciutto

6 T. tomato, chopped

6 T. mild chilies, chopped

3 eggs

2 C. bread crumbs

Italian or pesto seasoning

Parmesan cheese (the real stuff not that canned pseudo junk)

Smoked Gouda

Directions:

Take a chicken breast and pound it so it looks like it's been run over a couple of times. Take one prosciutto slice and lay it gently on the breast. Sprinkle some of your favorite Italian or Pesto seasoning on it. Grate some parmesan and smoked Gouda on top of the seasoning. Take one teaspoon of the tomatoes and chilies or one tablespoon of each, if you like things with a little more zip to it, and put it on the top of the cheese and spread it out in the middle. Grate a bit more of the two cheeses and a dash more of the Italian spices. Now roll this up like you would a pastry and place in a baking pan. Continue with remaining chicken breasts. Coat each with egg wash. Sprinkle with bread crumbs and dash a bit more of the seasoning on top.

Bake at 350 for 30-minutes.

Serve with a Béarnaise sauce and a side of roasted red potatoes or rice.