

POLLO SALTIMBOCCA CON PESTO

PESTO

- 4 cloves garlic
- 1/2 cup Italian parsley
- 1/2 cup basil leaves
- 3 Tbsp extra virgin olive oil
- 1 Tbsp chopped walnuts
- 1 Tbs freshly grated Parmigiano Reggiano
- Salt & pepper

CHICKEN

- 4 large boneless chicken thighs
- 4 thin slices of fontina cheese
- 4 thin slices of prosciutto

SAUCE

- 1/2 cup whipping cream

1. Preheat oven to 375°F.

2. Prepare the pesto: Combine all pesto ingredients in a food processor or blender and puree until smooth. Add salt & pepper to taste. (If you are short on time, you can always substitute your favorite jarred pesto, but the flavor of fresh basil is unmatched!)

3. Assemble the chicken: Lay out each thigh, skin side down. Spread each thigh with 2 tablespoons of pesto (be sure to not double-dip between raw chicken and pesto – the leftover pesto will be used later in an uncooked sauce). Top each thigh with a slice of prosciutto and a slice of fontina. Roll up each thigh tightly to enclose the filling and place each roll, seam side down, into an 8x8” baking dish. Sprinkle with salt and pepper.

4. Bake the chicken thighs uncovered for 25-30 minutes.

5. While the chicken is in the oven, prepare the sauce: Whip the cream until it is soft and thickened, about the consistency of an aioli or thin mayonnaise. Fold in the reserved pesto. Cover tightly with plastic wrap and keep at room temperature until the chicken is ready.

6. To serve, transfer the baked chicken thighs to a serving platter and top each with a large spoonful of the pesto cream sauce, or serve the sauce on the side at the table.

Serves 4 • Pair with Viansa Altura Collection Red Blend

