

# Petto di Pollo Ripiene

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## CHICKEN BREAST STUFFED WITH CHEESE AND SPINACH

- 1/2 cup extra virgin olive oil, divided
- 1 clove garlic, sliced
- 1 pound fresh spinach, washed and drained
- 1 cup fresh ricotta cheese
- 1 egg
- 1/4 pound grated Parmigiano
- Sale Aromatico and freshly ground black pepper
- Freshly grated nutmeg
- Flour, as needed
- 6 boneless chicken breasts, skin on
- 1/2 cup white wine

Prep oven per *Mugnaini Roasting Oven Protocol*.

Heat olive oil in a skillet in wood-burning oven. Add garlic and damp spinach leaves; cook and stir until spinach is wilted. Drain spinach, coarsely chop and place in a large bowl. Add ricotta, egg, Parmigiano, salt, pepper, and nutmeg to taste. (Check the consistency, as you may need to add a bit of flour if too moist).

Make a slit lengthwise into each chicken breast and stuff with about 2 table-spoons spinach mixture. Place chicken into oiled roasting pan skin side up, drizzle with remaining olive oil and season with salt and pepper. Roast in wood-fired oven for 10-15 minutes, or until chicken is done, leaving skin side up the entire cooking time.

Remove from oven and pour wine into roasting pan with chicken. Let rest at room temperature for 10 minutes. Serve with pan juices.

