

Involtini di Pollo



Ingredients:

6 skinless, boneless chicken thighs
6 slices pancetta or prosciutto
5 tablespoons extra virgin olive oil
2 cloves garlic, finely chopped
2 tablespoons fresh sage, finely chopped
1/2 cup dry white wine
1/2 cup chicken stock
Kosher salt
Freshly ground black pepper

Directions:

- 1) Heat 2 tablespoons of the olive oil in a small sauté pan and cook the garlic until slightly toasted.
- 2) Lay the chicken thighs out on a cutting board and lightly season each piece with salt, pepper, the toasted garlic and the fresh chopped sage.
- 3) Roll up each thigh and then wrap a thin piece of the pancetta around the chicken. Tie each bundle with kitchen string.
- 4) Heat the remaining 3 tablespoons of the olive oil in a large sauté pan and place the chicken in the pan. Cook until all sides are browned evenly, about 10-15 minutes.
- 5) Add the wine and the chicken stock to the pan then reduce the heat to medium-low. Cover the pan and simmer the chicken for 20-30 minutes until it is cooked through and the juices run clear when pierced with a fork.
- 6) Transfer the chicken to a plate and cover to keep warm. Increase the heat on the sauté pan and cook the sauce until it has thickened, about 5-8 minutes.
- 7) Serve the chicken with pasta or roasted vegetables and a spoonful of the pan sauce on top.