

# Chicken with Prosciutto and Fontina Cheese

## Ingredients:

- 6 pcs. chicken breast pounded into scaloppini
- 3 tbsp. olive oil
- ½ cup red onion diced
- 2 diced tomatoes
- 3 sprigs minced flat parsley
- 2 sprigs oregano chopped
- 4 basil leaves chopped
- ¼ cup white wine
- ½ cup red vermouth
- 2 cups heavy cream
- ¾ lb Prosciutto sliced thin
- 1 lb. Fontina Cheese sliced

## Preparation:

In a skillet heat the olive oil. Lightly season the chicken breast with salt and pepper; pan fry both sides. Add all vegetables, stir in with the chicken. Add the herbs; deglaze the pan with the vermouth and wine. Add the cream, bring to a boil and simmer for 5 minutes. Add the prosciutto, stir in, lay the cheese sliced on top of the chicken.

Serve on a bed of pasta.



JERRY BOWMAN  
Morgan Keller