

GARLICKY SPINACH-AND SALAMI-STUFFED CHICKEN

BY CATHERINE NEVILLE

Yield: 4 servings

- 5 cups spinach leaves
- 4 boneless, skinless chicken breasts
- Salt and freshly ground pepper to taste
- 2-oz VOLPI Genoa Salami
- 1 lemon
- 3 garlic cloves, minced
- ¼ cup mascarpone cheese, or more depending on texture
- Olive oil
- 1 cup dry white wine
- ½ cup chicken broth

| Preparation | Preheat your oven to 375 degrees.

Sauté spinach in a small skillet until wilted. Squeeze out the moisture and chop spinach then add to a medium bowl. Season with salt and pepper and allow to cool. Finely chop VOLPI Genoa Salami and add to spinach. Zest lemon and add zest to mixture, reserving the lemon itself. Stir in the minced garlic. The cheese is next. You're looking for the texture to be a creamy paste, so add the first ¼ cup of the mascarpone cheese and then add more, if necessary, to achieve a thick, creamy texture, stirring to evenly distribute the ingredients.

Using a rolling pin, empty wine bottle or another heavy, cylindrical object, pound chicken breasts between two sheets of wax paper until about ⅛-inch thick.

Place pounded breast smooth-side down and season with salt and pepper. Evenly spread spinach-salami mixture over the breasts and then roll them up, starting with the narrow end. Tie the breasts with kitchen twine at 1-inch intervals (you'll probably tie them 3 or 4 times) and again length-wise to ensure the filling stays inside and the breasts don't open during cooking. Season outside of breasts with salt and pepper.

Heat a skillet over medium-high and add olive or grapeseed oil, swirling to coat the pan. Add chicken to the pan and brown on all sides. Transfer skillet to oven and allow chicken to cook for about 10 minutes, until they reach 160 degrees.

Pull skillet from the oven and transfer stuffed breasts to a platter. Deglaze the pan with white wine and allow wine to reduce by half, then add juice of ½ lemon and chicken broth. Allow to simmer and reduce a bit, then taste and adjust seasoning.

Remove twine from the breasts and slice to reveal the swirl of filling. Serve chicken with pan sauce spooned over top.