Fontina Cheese & Prosciutto Stuffed Chicken Marsala

By: Simply Creative Chef Rob Scott

- 6 chicken breasts
- Salt
- Pepper
- Thyme
- 6 slices prosciutto
- 6 slices Fontina cheese
- Flour for dredging
- Canola oil
- 10 ounces sliced mushrooms
- ½ cup marsala wine
- 2 cups chicken stock
- 1 tbsp. butter
- 1 tbsp. flour

1. Cut pockets into chicken breasts
2. Season pockets with salt, pepper, and thyme
3. Stuff each breast with a slice of prosciutto and a piece of Fontina
4. Dip chicken breasts in flour
5. Heat skillet. Add oil to skillet and sauté chicken breasts until brown on both sides
6. Remove browned chicken breasts from skillet
7. Add more oil if necessary. Add mushrooms to skillet and sauté on high heat until browned
8. Mushroom liquid will start to deglaze the pan
9. Add Marsala to skillet and reduce by half, about 5 minutes
10. Add chicken stock to skillet and put chicken back to the pan
11. Simmer until chicken is cooked through, about 5 to 10 minutes
12. Transfer chicken to platter
13. Thicken sauce by making a beurre manie with butter and flour, and whisking it in until sauce thickens

Serves 6