



TODD COOPER

BOULEVARD GRILL'S
Stuffed Chicken Breast

Boulevard Grill's front-of-the-house manager Hannah Morton shared this recipe for stuffed chicken breasts, which she says are one of their most popular items. 'Airline' chicken breast refers to a boneless chicken breast with the drumette still attached. The cut is also known as a 'frenched breast,' and you can cut the breast this way yourself or ask a butcher to do it for you. Boulevard Grill's Chef Lino specializes in seafood and steaks and creates imaginative dishes using fresh ingredients. The restaurant is casual and relaxed, yet it provides a delicious fine dining experience in a location that is close to campus.

- 4 airline chicken breasts
- 1/4 lb thinly sliced prosciutto
- 6 oz of brie cheese
- 2 Fuji apples, cut into small cubes
- 4 leaves basil
- 1 cup flour
- salt and pepper to taste
- 1/4 cup olive oil
- 2 tbsp butter
- 4 leaves sage
- 1/2 cup dry white wine

Using a sharp knife, cut a deep horizontal slit into each chicken breast to butterfly it. Open each breast so that the chicken lies flat, then cover with plastic wrap and pound with a meat mallet until chicken is 1/2-inch thick.

Arrange prosciutto in four piles on a clean surface. Place a slice of cheese and

apples in the center of each pile and bring the ends of the prosciutto up around the cheese to create a packet.

Lay a prosciutto packet on half of a flattened chicken breast and top with a basil leaf. Fold the other half of the breast over the prosciutto and basil and press down firmly. Repeat with remaining prosciutto packets, chicken and basil.

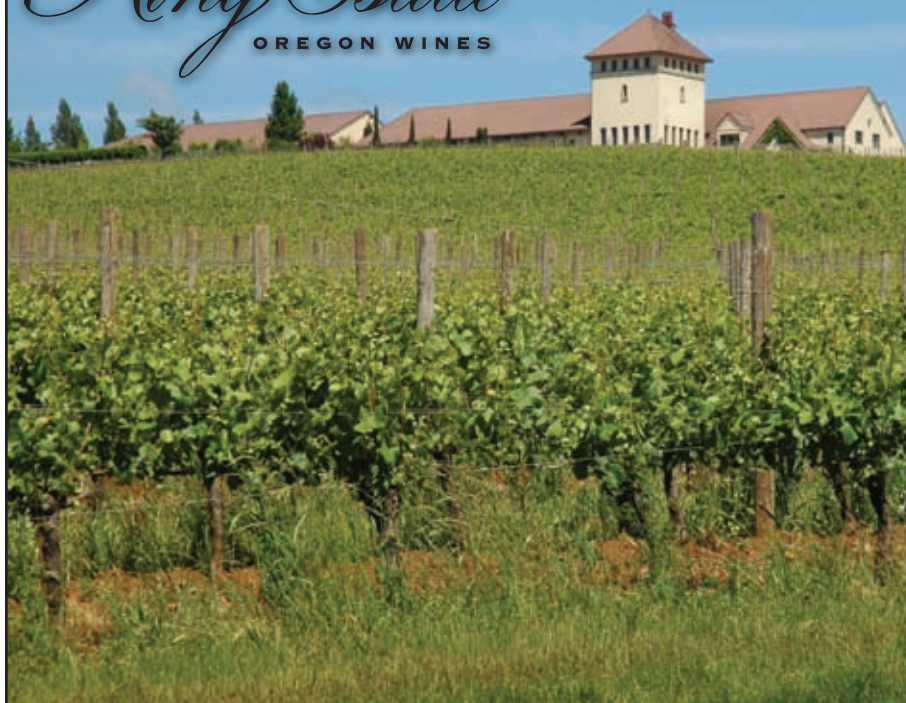
Transfer flour to a wide, shallow dish and set aside. Season chicken all over with salt and pepper, then dredge each piece in flour, shaking off any excess. Set aside.

Heat oil and butter together in a large skillet over medium high heat. Add sage leaves and cook until crisp. Using a slotted spoon, transfer sage to a paper towel-lined plate and set aside.

Add chicken to skillet, skin side down, and cook until cooked through and golden brown, about 5 minutes per side. Check for doneness by piercing the thickest part with the tip of a paring knife. If juices are still pink, lower heat and continue to cook another few minutes. Transfer to a warm plate and tent with foil.

Deglaze the pan by pouring the wine into it while the pan is still hot. Scrape up the cooked bits and warm until the wine sauce is heated through. Pour over cooked chicken breasts and garnish with fried sage leaves.

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