

# POLLO VERONA WITH PROSCIUTTO AND TOMATO CREAM



(Serves – 4) (Prep. – 40 mins. + Cooking – 1:10 hr./ mins. = 1:50 hr./mins.)

## Ingredients:

1/2 – lb. penne pasta  
(De Cecco® or Colavita® brand)  
8 – oz. skinless, boneless chicken  
breast filets, thin sliced  
2 – tabbsp. unsalted butter

Extra virgin olive oil  
1 – onion (medium size)  
2 – tabbsp. tomato paste  
3 – tabbsp. grated fresh Parmesan  
1/2 – cup dry white wine (like a  
Chardonnay or Pinot grigio)

1 – cup heavy cream  
1 – garlic clove  
2 – oz. prosciutto  
2 – tomatoes (large) – roughly equal  
in size, about 1 ¼ lb.  
4 – oz. button mushrooms (small)  
Salt & freshly ground pepper, to taste

**Special Equipment:** 12" steel omelet pan and 4 quart pot.

1. Fill the pot almost to the top with salted water, cover, and bring to boil over high heat, then turn to low. Cut fat globs and gristle from chicken and slice into about 1/2" wide pieces starting across the grain (across the short side). Cut these pieces so that none are longer than about 2". Place on a plate, cover in plastic wrap, and refrigerate. Slice the onion thinly, into about 1/8" thick pieces, then cut slices in half. Crush garlic firmly under a chef's knife.

2. Cut fat wider than 1/2" from the edges of the prosciutto slices. Stack the slices and cut into about 3/8" to 1/2" squares. Core the tops of the tomatoes. Cut one of them in half from top to bottom and peel one of the halves and the whole tomato with a sharp vegetable peeler. (Only 3 tomato halves will be needed for this recipe.) Cut the whole tomato in half from top to bottom and place all 3 halves cut side down on the cutting board. Slice from top to bottom into about 1/4" thick pieces. Wipe the dirt from the mushrooms with a dry paper towel and cut off and discard the stems. Thinly slice the mushrooms into about 1/8" wide pieces. Cut very wide slices in half.

3. Put the butter and 1 tabbsp. of oil in the pan over medium heat until the butter foam begins to subside. Turn the heat to med./low, add the onion and garlic, stirring until the onion is tender, not brown. Add the prosciutto and fry until crisp over med./low heat,

pressing down with a fork to separate and break up the pieces as best as possible. Add the chicken, raise the heat to medium and cook for 3 mins., stirring frequently.

4. Keeping the heat on medium, add the mushrooms to the pan and cook for another 2 mins. Add the tomato and tomato paste and stir until combined. Stir in the wine and bring to a boil over med./high heat. Once boiling, reduce heat to med./low and, watching carefully, simmer until the pan liquid is reduced to about half.

5. Stir the cream into the pan and add salt and pepper, to taste. Bring to boil over medium heat then immediately reduce heat to med./low and simmer, until the pasta is cooked and ready to add to the sauce (from the steps, below). Stir sauce occasionally.

6. (10 mins.) After the sauce has been cooking for 4 mins., bring the water in the pot back to a boil. Add the pasta to the boiling water, immediately stirring from the bottom to loosen the pasta. Cook, stirring occasionally, to keep pasta loose, for about 11 mins., uncovered.

7. (6 mins.) Check pasta. If hard, cook a little longer. Drain pasta and mix with 1/2 tabbsp. of oil, separating pasta stuck together. Mix the penne into the sauce in the pan. Spoon the pan mix into a large serving bowl, sprinkle with the Parmesan cheese, and serve.

ENJOY!