

## Stuffed Chicken Rolls Rotolini di Pollo Ripieni

It is amazing how tasty a simple dish like this can be... just try it.

**Cooking tips:** the speck can be substituted with prosciutto crudo or bacon and the slices of sweet provolone can be substituted with primosale, mozzarella or any soft cheese .  
**BUT ONLY** if you can't find them in local store.

**Cooking time:** Preparation 5 minutes  
Cooking 30 minutes

**Difficulty:** very very easy  
**Serves:** 4

**Ingredients:**  
4 tablespoons Nonna Angelina  
Extra Virgin Olive oil (EVOO)  
8 slices of chicken breasts  
8 slices of speck  
8 slices of sweet provolone  
½ glass white wine



Place the slices of chicken breasts on a dish, lay over them first a slice of speck then a slice of sweet provolone..

Roll them making sure that the meat covers the ingredients and secure it with a couple of toothpicks.

In a baking pan pour the EVOO, place the chicken rolls, pour over the white wine and bake for 30 minutes at 350 / 400°.

When done, discard the toothpicks and cut them in 1 inches slices.

Serve hot with Sirocco Grillo white wine. The taste will be a surprise.

**Buon Appetito**

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