

# Tuscan-style chicken stuffed with mushrooms, ham and cheese

BY THE ASSOCIATED PRESS

This Stuffed Chicken Breasts With Mushrooms, Ham and Cheese is a signature dish of chef Romana Neri, served at Olive Garden Riserva di Pizzano restaurant in Tuscany, Italy. The restaurant specializes in Tuscan cuisine. It openly recently in the Chianti district, in the municipality of Castellini, alongside the newly established Culinary Institute of Tuscany.

Both the restaurant and the institute are operated by Rocca delle Macie, an Italian family winery, in partnership with Olive Garden, the American restaurant chain based in Orlando, Fla.

The chain says it will send culinary teams to the institute for training in Italian cooking techniques, food, wine and culture, and to help develop the range of Italian wines, menus and Tuscan dishes it serves.

## STUFFED CHICKEN BREASTS WITH MUSHROOMS, HAM AND CHEESE

### (PETTO DI POLLO RIPIENO CON PORCINI)

- 4 skinless, boneless chicken breasts
- 5 teaspoons olive oil
- 4 ounces mushrooms such as porcini, shiitake or cremini, thinly sliced
- 4 thin slices prosciutto (2 ounces), or thinly sliced deli ham
- 3/4 cup shredded Italian fontina cheese (3 ounces)
- 1 small clove garlic, thinly sliced

## CLARIFICATION

In the Sunday, Jan. 9, edition of the Observer & Eccentric Newspapers, Kelli Lewton reported that Whole Foods Market refuses to sell genetically engineered foods. To clarify:

Whole Foods Market is committed to banning genetically modified foods from its private label lines. This constitutes more than 600 products under three names: Whole Foods, 365 Brand, and Whole Kids. These 600 plus products represent more than 10 percent of sales.

Since last spring, Whole Foods has been actively sourcing non-genetically modified ingredients for these products, and there are currently only three products remaining for which non-GMO ingredients need to be sourced. Work should be completed on this project by the fall.

Whole Foods Market's stance on GMOs is as a direct result of customer concern and suggestion. The GMO ban applies only to Whole Foods Market's private label line.

## WHAT'S COOKING

Send items for consideration in What's Cooking to Kely Wygonik, Entertainment Editor, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia, MI 48150. T, fax, (734) 591-7279 or e-mail kwygonik@oe.homecom.net

### Ultimate Chicken Soup Contest

Temple Kol Ami will host its Second Annual Ultimate Chicken Soup Contest at noon Friday, Feb. 25 in the Temple social hall. Contestants must send or fax their recipes with an entry form and may include a brief explanation of the soup's origin, if possible to the temple by 5 p.m. Friday, Jan. 28. All mailed entries must be postmarked Jan. 28. A panel of judges will select the top 10 finalists who will be notified by Friday, Feb. 11.

Entry forms are available at Temple Kol Ami, 6085 Walnut Lake Road, West Bloomfield. Call the Temple (248) 661-0040 to have an entry form mailed or faxed to you. The winning recipe will be served at the Capuchin Soup Kitchen in Detroit.

First prize is a feature segment on "Keith Famie's Adventures in Cooking" on WDIV-TV, Channel 4, and a deluxe soup pot from Kitchen Glamor.

Second prize is dinner for two at Restaurant Di Modesta in Southfield and third prize is a cookbook from Kitchen Glamor.

- 2 large plum tomatoes (6 ounces), peeled, seeded and sliced
- 1 teaspoon finely chopped fresh basil leaves
- Salt and freshly ground black pepper, to taste

Preheat oven to 350 F.

Place chicken breasts between two layers of wax paper and pound with a meat mallet to 1/4-inch cutlets.

Heat 2 teaspoons of the olive oil in a small skillet over medium-high heat. Add the mushrooms and saute until lightly browned, 2 to 3 minutes. Season with salt and pepper, to taste; let cool.

Arrange one slice of prosciutto over each cutlet. Sprinkle fontina cheese over prosciutto, dividing it equally. Mound one quarter of sauteed mushrooms in the

center of each cutlet. Fold the long sides of the cutlet toward the center then roll up, enclosing the mushroom filling. Tie the chicken rolls with kitchen twine and place them seam side down on a small baking pan that has been lightly oiled.

Rub the chicken roll with 2 teaspoons of the olive oil and season with salt and black pepper to taste. Bake for 25 minutes

or until chicken is cooked through. (Internal temperature should register 165 F when measured with a meat thermometer.)

Meanwhile, heat the remaining 2 teaspoons of olive oil in a small skillet over medium-high heat. Add the garlic and saute until golden. Add the tomatoes and cook for 2 minutes. Stir in the basil and season with salt

and black pepper to taste.

When the chicken is ready, remove the twine and slice each roll into 1/2-inch-thick slices. Fan the slices out on four individual dinner plates and serve each with a spoonful of the tomato-garlic sauce.

Makes 4 servings.

Recipe from: Olive Garden.

15 MONTH CD

6.15% APY

At this rate  
you can really  
grow your money.

**\$10,000 minimum deposit. Limited time offer.**

**And you may qualify for no monthly maintenance fee checking.\* Act now.**

Call toll-free 1-877-480-2345  
or visit e-Bank® at [www.huntington.com](http://www.huntington.com)

**Huntington**

Banking. Investments. Insurance.

Member FDIC. Minimum balance to open and obtain Annual Percentage Yield (APY) is \$10,000/\$2,000 for IRA CDs. A penalty will be imposed for early withdrawal. For personal accounts of less than \$100,000. Fees could reduce earnings on the account. Other yields available depending on maturity terms and amount of initial deposit. APY accurate as of 1/19/00 and subject to change without notice. Not valid with any other offer. Offer good until 2/29/00. \*Minimum total Relationship Balance requirements must be met. There is a \$50 minimum deposit required to open a checking account. Not applicable to Huntington Access Account. ® Huntington® and e-Bank® are federally registered service marks of Huntington Bankshares Incorporated. ©2000 Huntington Bankshares Incorporated. Financial services size 1866 10D0008P11AL