

# Pancetta and Mushroom-Stuffed Chicken Breast

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## Servings: 4

*4 slices pancetta  
1 tablespoon olive oil  
1 shallot, finely chopped  
3/4 cup fresh mushrooms, chopped  
1/4 teaspoon salt, divided  
1/4 teaspoon pepper, divided  
4 (six ounce ea) boneless/ skinless  
chicken breast halves  
1/2 cup prepared pesto*

## Preparation Time: 15 minutes

## Bake Time: 30 minutes

Preheat the oven to 350 degrees.

In a large skillet, cook the pancetta over medium heat until partially cooked but not crisp. Drain on paper towels.

In the same skillet, heat the oil over medium-high heat. Add the shallot. Cook and stir until lightly browned, 1 to 2 minutes. Stir in the mushrooms. Cook until tender, 1 to 2 minutes. Add 1/8 teaspoon of salt and 1/8 teaspoon of pepper.

Pound the chicken breasts with a meat mallet to 1/4-inch thickness. Spread each with two tablespoons of pesto. Layer with one slice of pancetta and one-fourth of the mushroom mixture. Fold the chicken in half, enclosing the filling. Secure with toothpicks. Sprinkle with the remaining salt and pepper.

Transfer the breasts to a greased 13x9-inch baking dish.

Bake until a thermometer inserted in the chicken reads 165 degrees, 30 to 35 minutes. Discard the toothpicks.

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Per Serving (excluding unknown items): 478 Calories; 22g Fat (43.5% calories from fat); 63g Protein; 2g Carbohydrate; trace Dietary Fiber; 159mg Cholesterol; 6246mg Sodium. Exchanges: 0 Grain(Starch); 9 Lean Meat; 0 Vegetable; 1/2 Fat.