

# Petti Di Pollo Alla Piemontese

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

## Servings: 4

*2 whole chicken breasts,  
split, skinned & boned  
2 tablespoons flour  
1 teaspoon salt  
1/2 teaspoon pepper  
2 tablespoons margarine  
4 large fresh mushrooms,  
sliced  
1 tablespoon margarine  
4 thin slices mozzarella  
cheese*

Preheat the broiler.

Pound the chicken until 1/4 inch thick, using a meat mallet or by placing between sheets of wax paper and rolling with a rolling pin.

In a shallow pan, blend the flour, salt and pepper. Dip the chicken in the seasoned flour; shake off any excess flour.

In a heavy skillet, melt the margarine. Add the chicken and cook until tender and brown (5 to 6 minutes per side). Place the chicken in a baking dish. Add an additional one tablespoon of margarine to the skillet and saute' the mushroom slices.

Place mushrooms on each chicken breast and cover with a slice of cheese.

Broil until the cheese is bubbly and melted.

Per Serving (excluding unknown items): 706 Calories; 50g Fat (64.3% calories from fat); 56g Protein; 7g Carbohydrate; trace Dietary Fiber; 194mg Cholesterol; 1196mg Sodium. Exchanges: Grain(Starch); 8 Lean Meat; 1 Vegetable; 5 1/2 Fat.