
Pollo in Potacchio

Chef Carlo Tonelli - Piccolo Mondo Ristorante - Sarasota, FL
Sarasota's Chef Du Jour - 1992

Servings: 4

3 pounds chicken breast, boneless and skinless

1/4 pound butter

2 tablespoons olive oil

2 tablespoons black pepper

16 whole cloves garlic

8 sprigs fresh rosemary

1 cup chicken broth

1/2 cup white wine

In a large skillet, combine the butter, olive oil, black pepper, garlic cloves, rosemary and chicken broth.

Set the heat to medium high. Add the chicken. Saute' the chicken for 4 minutes. Turn the chicken and add the wine.

Reduce the heat and simmer until done.

Serve the chicken topped with sauce.

Chicken

Per Serving (excluding unknown items): 792 Calories; 56g Fat (65.2% calories from fat); 59g Protein; 7g Carbohydrate; 2g Dietary Fiber; 236mg Cholesterol; 603mg Sodium. Exchanges: 0 Grain(Starch); 8 1/2 Lean Meat; 1 Vegetable; 6 Fat.