

ANNA

Panko-Crusted Chicken Stuffed With Capicola And Mozzarella

Oh this stuffed chicken is just so amazing, see for yourself. Quite simply the most delicious recipe!

Ingredients

4 (5-ounce) boneless, skinless chicken breasts
Sea salt and freshly ground pepper, to season
10 - 12 slices capicola ham
4 (1-ounce) slices mozzarella cheese
8 small, fresh basil leaves
2 eggs
1 ½ cups panko breadcrumbs (or other breadcrumbs)
Peanut oil, for frying (or other vegetable oil)

Preparation

Preheat oven 350°F. Line baking sheet with parchment paper.
Gently pound chicken breast to flatten; season with salt and pepper. Place 2-3 slices capicola, 1 slice cheese and 2 basil leaves on one side of chicken breast. Fold other side of breast over like a book. Secure with toothpicks.

In shallow bowl, place eggs and beat with fork. In another shallow bowl, place panko. Dip chicken into egg, then into panko, pressing to coat. Heat oil in large skillet over medium-high heat. Fry chicken in batches 2 to 3 minutes or until golden on the outside. Place chicken on parchment-lined baking sheet. Bake 10 to 12 minutes or until chicken is no longer pink inside.