



Denise's FAMOUS Chicken Provolone



Ingredients, Chicken Provolone sauce:

- 2 cups tomato sauce
- 1 cup chicken stock
- 6 cloves garlic, thickly sliced
- ¼ teaspoon red pepper flakes
- 2 tablespoons DaVinci® Extra Virgin Olive Oil
- ¼ cup chopped white onion
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons basil, freshly chopped
- 1 teaspoon C&H® or Domino® sugar

Ingredients, Chicken Provolone:

- 2 eggs
- 2 tablespoons whipping cream
- 1½ pounds chicken scaloppini, pounded to about ¼-inch thickness
- 3 cups Italian-style bread crumbs
- 10 tablespoons DaVinci® Extra Light 100% Pure Olive Oil, divided
- 8-12 ounces shaved or grated provolone cheese

Method for the Chicken Provolone Sauce:

1. Pour the tomato sauce and the chicken stock into a blender and process until the mixture reaches a smooth consistency, about 1 minute.
2. Sauté garlic and red pepper flakes in the olive oil over medium-low heat for 2 minutes.
3. Add the chopped onion and cook for 3 more minutes, stirring well.
4. Add the tomato-sauce-and-stock mixture and bring to a boil over high heat. Reduce the heat to medium-low and let simmer for 20 minutes.
5. Add the salt, pepper, chopped basil, and sugar. Stir well and cook for 5 more minutes. Set aside and keep warm.

Method for the Chicken Provolone:

1. Preheat the broiler.
2. In a bowl, whisk together the eggs and the cream.
3. Dip each of the scaloppini in the egg mixture and then the bread crumbs; make sure both sides are coated evenly. Place the scaloppini on a tray until you are ready to use them.
4. Pour half of the extra light olive oil into a large sauté pan and cook over high heat for about 2 minutes, until it starts to sizzle. Add half of the breaded scaloppini and cook over medium heat, 1 minute per side. Place the cooked scaloppini on a tray lined with brown paper.
5. Clean the sauté pan and dispose of the oil. Cook the second batch of scaloppini in the remaining oil, following the same directions as above. Cover and keep warm.



6. Lay the fried chicken scaloppini on a nonstick, oven-safe tray, and top each serving with 2 tablespoons of sauce and 2 ounces of shaved or grated provolone cheese.
7. Broil in the oven until the cheese starts to brown, about 3 to 4 minutes.

To serve, layer the bottom of each serving dish with the sauce, then place the chicken scaloppini on top of it. Serve with a side of Shallot, Arugula and Spinach Salad (see accompanying recipe) with shaved provolone cheese and plenty of bread to dip in the sauce.

Shallot, Arugula & Spinach Salad

Ingredients:

- 4 tablespoons chopped shallot
- 3 tablespoons white wine vinegar
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon paprika
- 1 teaspoon C&H® or Domino® sugar
- 4 tablespoons DaVinci® Extra Virgin Olive Oil
- 3 ounces baby arugula salad
- 3 ounces baby spinach salad
- 4 tablespoons red bell pepper, seeded and cut into ¼-inch dice
- 4 tablespoons yellow bell pepper, seeded and cut into ¼-inch dice
- 4 ounces shaved provolone cheese

Method:

1. Mix the shallots and the vinegar in a bowl and marinate at room temperature for about 30 minutes to 1 hour.
2. Using a slotted spoon, take the shallots out and reserve them for later.
3. Add the onion powder, garlic powder, paprika and sugar to the vinegar, then add the olive oil in a thin stream and whisk well until the mixture emulsifies into a thick dressing.
4. In a larger bowl, combine the salad greens, peppers and reserved shallots, and dress with the dressing to your liking.
5. Place the salad in serving dishes and top with shaved provolone.