



Chicken Braciolo with Spinach

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 21 minutes

Actress Ali Larter's hearty and savory chicken braciolo stuffed with spinach and raisins can be made ahead and re-warmed in minutes.

Filling:

1/4 cup pine nuts

6 tablespoons extra-virgin olive oil (divided)

2 each shallots, finely chopped

1 1/2 pounds spinach, stemmed and chopped
salt and pepper, to taste

1/4 cup golden raisins

2 cups low-sodium chicken broth (divided)

1/2 cup bread crumbs

1/2 cup Pecorino Romano cheese, grated

Chicken:

8 each chicken thighs, boneless & skinless

4 ounces prosciutto, thin sliced

Sauce:

1/2 cup dry white wine

2 tablespoons unsalted butter

1 tablespoons fresh lemon juice

This recipe takes quite some time to prep and cook, but it's well worth it. The recipe would be difficult to make in a Dutch oven for more than 4-6 people because of the cooking space required. There are a bounty of tastes in this recipe. The satiness of the parmesan cheese is offset by the sweetness of the raisins. The pine nuts add a nutty/savory flavor. No ingredient is overpowering; they all work well together.

MAKE AHEAD: *The braciolo can be refrigerated for up to 2 days before cooking.*

SERVING SUGGESTION: *Serve with mashed potatoes.*

SUGGESTED WINE PAIRING: *Floral, balanced Italian Pinot Noir.*



TOAST PINE NUTS (7 minutes):

In a small skillet, toast the pine nuts over moderately low heat, shaking the pan occasionally, until golden, 5 to 7 minutes.

COOK FILLING (while nuts roast + 12 minutes):

In a large enameled cast-iron casserole (or Dutch Oven), heat 2 tablespoons of the oil. Add the shallots and cook over moderate heat, stirring, until golden, 5 minutes.

Add the spinach and cook, stirring, until wilted; season with salt and pepper.

Add the raisins and 1/2 cup of the chicken broth and bring to a boil, then simmer over moderately high heat until almost all of the liquid has evaporated, 3 minutes.

Transfer the spinach to a bowl and stir in the pine nuts, bread crumbs and cheese; let cool slightly. Wipe out the casserole.

PREP CHICKEN (10 minutes):

Arrange the chicken thighs on a work surface. Top each thigh with a prosciutto slice and the spinach mixture, spreading it evenly and leaving a 1/2-inch border all around.

Tightly roll up each thigh and tie at 1-inch intervals with kitchen string.

COOK CHICKEN (1 hour, 10 minutes):

Heat 2 tablespoons of the oil in the casserole. Season the chicken with salt and pepper and add half of the bundles to the casserole, seam side down. Cook over moderately high heat, turning, until browned all over, 5 minutes.

Transfer the chicken to a platter; scrape up any cheese from the bottom of the casserole. Repeat with the remaining 2 tablespoons of oil and chicken bundles.

Add the wine and remaining 1 1/2 cups of broth to the casserole. Bring to a simmer over moderate heat, scraping up any browned bits. Add the chicken bundles and bring to a boil. Cover and cook over low heat, turning, until the chicken is cooked through, 45 minutes.

Transfer to a cutting board; cover with foil.

MAKE SAUCE (12 minutes):

Strain the liquid and wipe out the casserole. Add the liquid and boil until reduced to 1 1/2 cups, 10 minutes.

Whisk in the butter and lemon juice; season with salt and pepper. Discard the string from the rolls, slice 1-inch thick and serve with the sauce.