



This recipe has been on the menu at Busalacchi's On Fifth since they opened 21 years ago. There are now 7 great Busalacchi Restaurants to choose from in San Diego. Now you can bring a bit of Busalacchi's home with this signature recipe.

"Pollo Alla Chef"

Ingredients:

*2-6 ounce chicken breasts
2 tablespoons butter
2 thin slices Prosciutto ham
2 slices eggplant, fried
6 slices mozzarella cheese
2 teaspoons lemon juice
4 tablespoons chicken stock
2 cups heavy cream
Parmesan cheese*

Place chicken breasts between 2 pieces of plastic wrap and pound flat. Melt butter in a saute pan and dredge chicken in flour. Brown on both sides. Then layer chicken with Prosciutto ham, eggplant, and mozzarella. Add to the pan chicken stock, heavy cream, and lemon juice. Saute on medium heat for 5 minutes. Finish by sprinkling the top with Parmesan cheese and bake at 400 degrees for 2 minutes to completely melt the cheeses.

Serves: 2

This recipe is just one of many tasty choices which will be in the Busalacchi's upcoming cookbook. Visit our website www.sandiegowoman.com/recipes for more information.