



POLLO ALLA FIORENTINA (Chicken Florentine)

Ingredients:

- 4 chicken cutlets
- 200 gr. Spinach (boiled and drained)
- 200 gr. fresh pecorino cheese
- ml.150 milk
- 2 garlic cloves
- extra virgin olive oil
- pinch of salt
- pinch of pepper

Directions:

Sauté the spinach in a pan with extra virgin olive oil and garlic.

Flatten the cutlets a little and sprinkle with salt and pepper. Cover them with a layer of spinach and sliced pecorino.

Roll the chicken breast up and hold together with a toothpick.

Heat the extra virgin olive oil in a pan with the garlic clove. Once the garlic is coloured slightly, remove it from the pan and add the chicken breasts. Sear them on all sides. Add the milk and cook for 10 -15 minutes, seasoning with salt and pepper as needed.

When cooked, remove the toothpick and cut the chicken in half and serve with its sauce.