**Pollo Rosa Maria**

**ingredients**

* 2 butterflied [chicken breasts](https://www.food.com/about/chicken-221)
* 2 slices [prosciutto](https://www.food.com/about/prosciutto-283)
* 1⁄4 cup [Fontina cheese](https://www.food.com/about/fontina-cheese-558)
* 1.5 [garlic cloves](https://www.food.com/about/garlic-165)
* 1⁄2 [shallot](https://www.food.com/about/onion-148), diced
* 1 oz [dry white wine](https://www.food.com/about/wine-184)
* 4 tablespoons [unsalted butter](https://www.food.com/about/butter-141)
* 1⁄4 t [pepper](https://www.food.com/about/pepper-337)
* 1 dash [salt](https://www.food.com/about/salt-359)
* 4 ounces sliced [cremini mushrooms](https://www.food.com/about/cremini-mushroom-512)
* 1⁄4 cup [fresh basil](https://www.food.com/about/basil-317), chopped
* 1/2 lemon, juice of
1. Using the chef knife, make a slit in the chicken breast in butterfly fashion (do not slice all the way through). Add one ounce of prosciutto and one ounce of the cheese inside of the chicken. Repeat for both pieces; then season with salt and pepper.
2. Heat the pan over medium heat; add oil. Once the pan is hot, add the chicken breasts and cook 3 minutes per side until the chicken is no longer pink.
3. Place in the oven on 350 degrees for 5 minutes.
4. Set on a plate.
5. In the same skillet saute the shallots, muchrooms and garlic in the oil until tender.
6. Deglaze the pan with the white wine.
7. Add the butter, salt, and pepper and cook until tender.
8. Add basil and lemon juice and swirl pan to combine.
9. Pour mushroom sauce over the chicken breasts.