

WORLD FOOD & MUSIC CELEBRATION!

Chicken Spiedini (Spiedino di Pollo)

Chef Alessandra Meschini

Ingredients

8 single chicken breasts
1 lemon
2 garlic cloves
1 cup extra virgin olive oil
½ cup dry white wine
Salt, to taste
¾ cup breadcrumbs
¾ cup parmigiano
mushrooms, optional
zucchini, optional

Instructions

1. Cut chicken breasts into 1-inch cubes. Marinade chicken in the juice of 1 lemon, garlic, extra virgin olive oil, white wine, and salt, overnight or for at least 5-8 hours.
2. When marinated, thread the cubes onto skewers, alternating with mushrooms and zucchini. Mix breadcrumbs with parmigiano and roll the skewers in the mix. Let them rest.
3. Cook on the grill or in the oven at 475°F for 15 –20 minutes.