Dinner & A Book Recipes  
Episode #1601 – A Long Finish by Michael Dibdin

**Chicken alla contadina**

* 8-10 boneless, skinless chicken breasts
* 1 lb. zucchini, sliced in 1/4 inch rounds
* 1/2 c. imported Parmigiana Reggiano, grated
* 2 T. butter
* 1 small yellow onion
* Flour for dredging
* Sicilian sea salt and pepper
* 2 T. extra virgin olive oil

Chop onion and saute in 1 T. butter and 1 T. olive oil until the onion is transparent. Add the zucchini, salt and pepper and saute until zucchini is soft. Add tomato sauce and allow to simmer for 15-20 minutes.

Dredge the chicken in the flour. Melt the 1 T. of butter in another skillet. Sute each slice of chicken in the melted butter until golden brown, about 2-3 minutes on each side. Place the chicken breasts on a platter and cover with the zucchini sauce, sprinkle the Parmigiano on top and place in the oven at 250 degrees for 5 minutes. Serve.

**Panna Cotta 4 servings**

* 1/2 c. skim milk
* 1 pkg unflavored gelatin
* 2 c. heavy cream
* 6 T. sugar
* 1 t. vanilla