

# Dinner & A Book Recipes

## Episode #1601 – A Long Finish by Michael Dibdin

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### 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