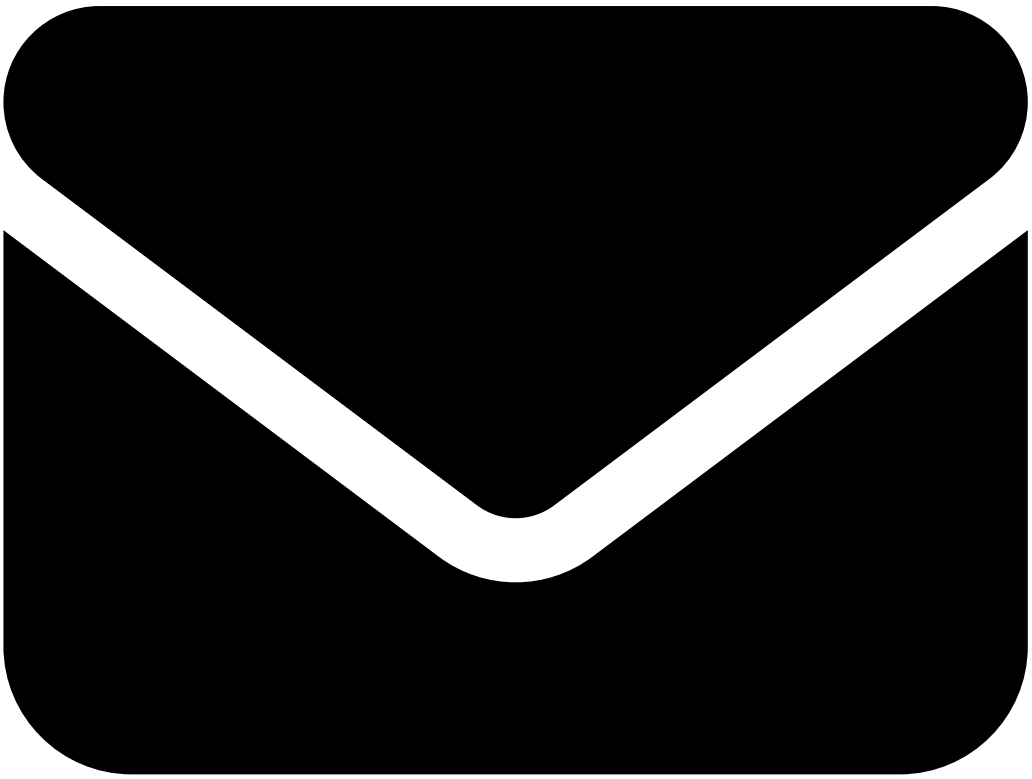
# Chicken Valdostana – Chicken with Prosciutto and Fontina

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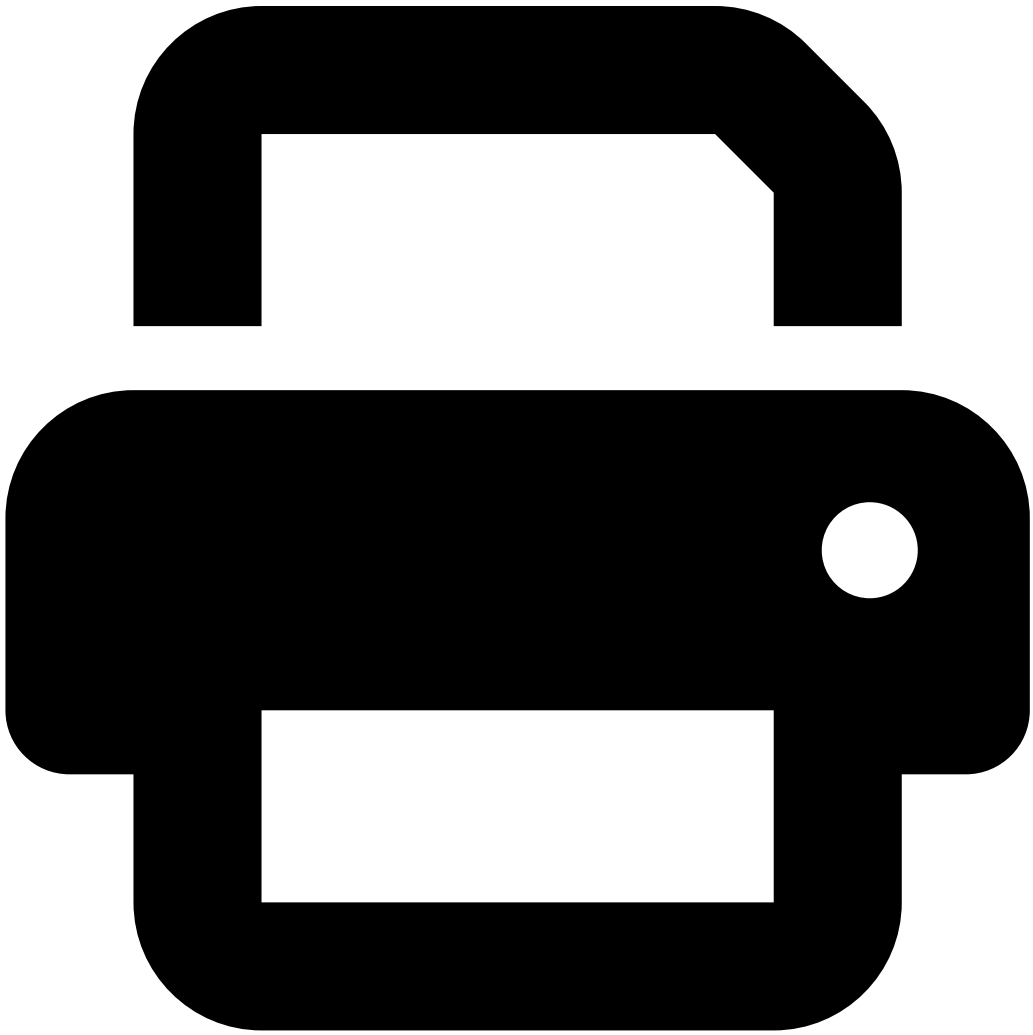
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Chicken Valdostana is a classic Northern Italian dish made with pan-seared chicken breasts topped with prosciutto and melted Fontina cheese, then finished in a light white wine sauce. Rich yet simple, this recipe comes from Italy’s Alpine region, where butter and cheese take center stage. It’s an elegant chicken dinner that feels restaurant-worthy but comes together quickly at home.

## Things to know about this Chicken Valdostana – Chicken with Prosciutto and Fontina

Fontina cheese is the key ingredient in Chicken Valdostana. Use a true Italian Fontina if possible, as it melts smoothly and adds a nutty, savory flavor that defines the dish. Keep seasoning light—prosciutto and cheese provide plenty of salt, and the sauce should stay delicate, not heavy.

## Traditional Notes

- **No garlic, no cream,**
- Fontina must be **soft, nutty, and fully melted**, not stringy
- The sauce should be **light and glossy**, not thick

## How it’s traditionally served

- Boiled or roasted potatoes
- Simple green vegetables (spinach, chard)
- Plain bread for the sauce
- If you try this Chicken Valdostana, leave a comment and let me know how it turned out. Be sure to save this recipe for later and explore more Italian chicken dinners, including my **Italian-style roast chicken complete meal** and **bone-in pork chop piccata**, for easy restaurant-style cooking at home.

# Chicken Valdostana – Chicken with Prosciutto and Fontina



Chicken Valdostana is a classic Northern Italian dish that transforms simple chicken breasts into an elegant, restaurant-quality meal. Lightly pan-seared chicken is topped with savory prosciutto and creamy Fontina cheese, then finished until the cheese is perfectly melted. With its rich flavor and simple preparation, this authentic Italian recipe is perfect for weeknight dinners or special occasions

- 2 chicken breasts (sliced horizontally into 4 cutlets)
- Salt and freshly ground black pepper to taste
- 1/2 cup All-purpose flour (for light dredging)
- 3 tbsp unsalted butter
- 1 tbsp olive oil
- 4 slices prosciutto cotto (traditional; prosciutto crudo also used)
- 4 slices 5 oz Fontina (sliced thin)
- ½ cup dry white wine
- 1/2 cup chicken broth (or light veal broth)

1. **Prepare the cutlets**

   Pound chicken to about ¼-inch thickness. Season lightly with salt and pepper.

   Dredge very lightly in flour, shaking off excess.

2. **Sauté**

   Heat butter and olive oil in a wide skillet over medium heat.

   Add chicken and cook 3–4 minutes per side until lightly golden and just cooked through. Remove to a warm plate.

3. **Layer**

   Place one slice of prosciutto cotto over each cutlet, then top with Fontina.

Return chicken to the skillet, reduce heat to low, cover, and cook 2–3 minutes until the cheese melts.

4. **Deglaze**

   Transfer chicken to a serving platter.

   Add white wine to the pan, scraping up the fond. Simmer until reduced by half.

   Add broth and simmer briefly until lightly silky.

5. **Serve**

   Spoon the sauce over the chicken and serve immediately.

Main Course
Italian