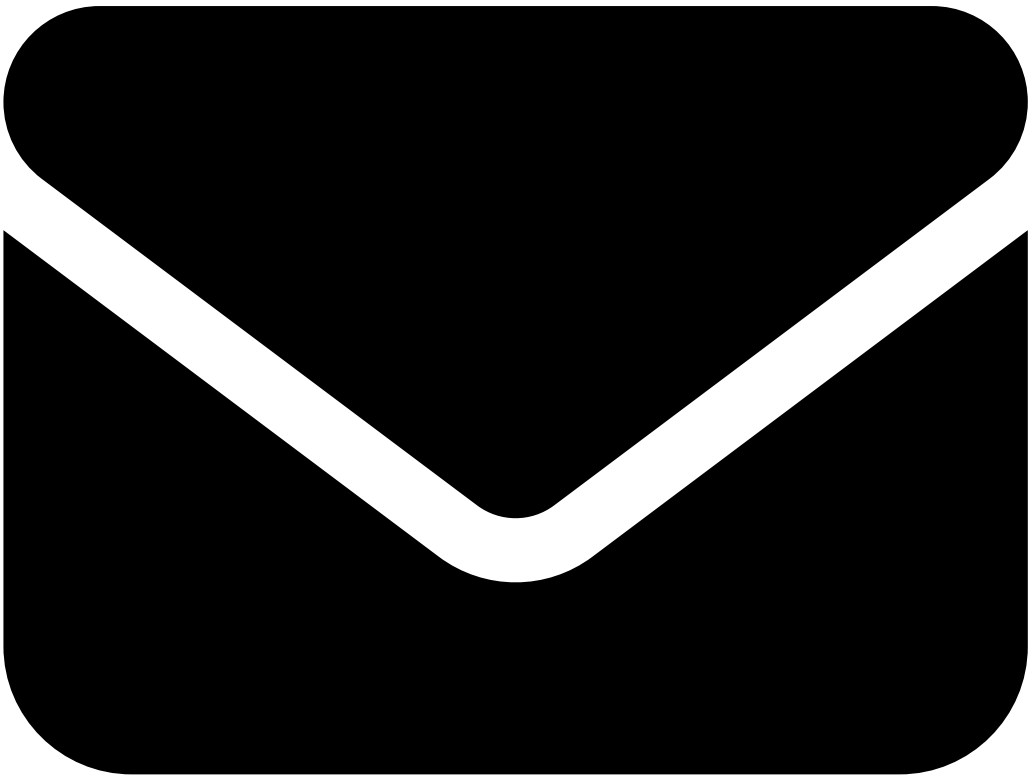
Milanese-Style Stuffed Chicken Breasts

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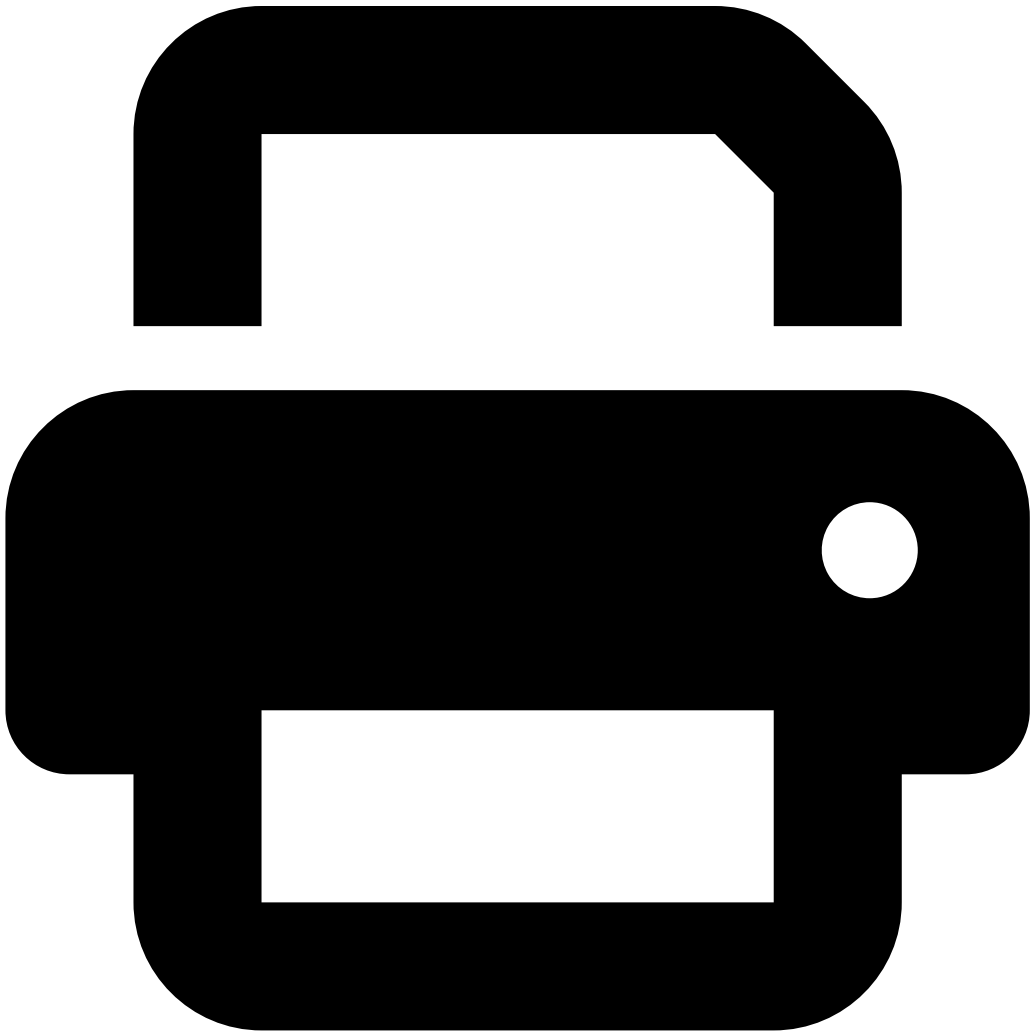
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In Italy, “Milanese-style” simply means breaded and pan-fried — a classic technique from Milan that gives chicken the most beautiful golden crust. Today I’m giving that tradition my own twist by stuffing the chicken with delicate prosciutto and melty provolone before searing it in the pan and finishing it in the oven. It’s elegant enough for company but easy enough for a weeknight, and the garlic Parmesan sauce pulls everything together in the most delicious way.

Things to know about these Milanese-Style Stuffed Chicken Breasts

Make Ahead:
You can assemble the stuffed, breaded chicken breasts up to **24 hours in advance**. Keep them covered in the refrigerator, then simply sear and bake when you’re ready to cook. Perfect for

entertaining or prepping dinner earlier in the day.

Freezing:
Uncooked stuffed chicken freezes beautifully. Place the assembled, breaded breasts on a baking sheet, freeze until solid, then transfer to a freezer-safe bag for up to **2 months**. Thaw overnight in the refrigerator before searing and baking.

Leftovers & Storage:
Store cooked chicken in an airtight container in the refrigerator for **up to 3 days**. Reheat in a 350°F oven for 10–12 minutes to keep the breading crisp. Avoid microwaving – it softens the coating and can overcook the chicken.

Variations

- **Cheese:** Swap provolone for fontina, or mozzarella, for different meltiness.
- **Meat:** Use speck instead of prosciutto for a smokier flavor.
- **Herbs:** Add fresh basil or parsley inside the chicken for brightness.
- **Breadcrumbs:** Try panko for extra crunch or mix in more Parmigiano for a richer crust.
- **Sauces:** Serve with marinara, lemon butter, or a simple white wine pan sauce if you want something lighter than the garlic Parmesan sauce.
- If you enjoy this Milanese-Style Stuffed Chicken, you'll love some of my other Italian chicken favorites already on the blog. Try my **Italian-Style lemon Roast Chicken (a Complete Meal**) my **Stuffed Chicken Breast with mushroom sauce**, or my **Italian stuffed meatloaf roll** for another elegant, restaurant-quality dinner at home. And

if you’re in the mood for cozy comfort, don’t miss my **Creamy Sausage Tortellini Soup** or **Tortellini al Brodo** — both reader favorites!

Milanese-Style Stuffed Chicken Breasts



These Milanese-Style Stuffed Chicken Breasts are a delicious twist on the classic Italian chicken cutlet. Tender chicken breasts are filled with a savory combination of Italian cheeses, herbs, and flavorful ingredients, then coated and cooked until golden and crisp on the outside while remaining juicy inside. Inspired by the flavors of Northern Italy, this elegant yet approachable dish brings restaurant-quality Italian cooking to your home table.

For the Chicken

- 4 boneless, skinless chicken breasts
- 4 slices prosciutto di Parma
- 4 slices provolone or fontina cheese
- 2 large eggs, beaten
- 1 cup Italian-style breadcrumbs or
- ½ cup grated Parmigiano-Reggiano with panko mixed
- 1 tsp dried Italian herbs (oregano, basil, thyme)

- Salt and pepper, to taste
- 1 cup olive oil for frying

For the Garlic Parmesan Sauce

- 2 tbsp butter
- 2 cloves garlic, grated
- 1 cup heavy cream
- ½ cup freshly grated Parmigiano-Reggiano
- 1 lemon zest
- 1 – 2 tbsp lemon juice
- Salt and pepper to taste

Prep the Chicken

1. Butterfly each chicken breast by slicing horizontally, almost through, and open like a book.
2. Pound lightly to even thickness. Season with salt, pepper, and Italian herbs.

Assemble

1. Place a slice of prosciutto and a slice of cheese inside each chicken breast.
2. Fold the chicken over to enclose the filling. Secure with toothpicks if needed.

Bread the Chicken

1. Add the Italian parsley to the egg whisk lightly Dredge each breast in the egg mixture, then coat with breadcrumbs mixed with Parmigiano . Press lightly to adhere.(no flour is necessary)

Sear

1. Heat olive oil in a large pan over medium heat. Sear chicken 3–4 minutes per side until golden brown.

Bake

1. Transfer seared chicken to an oven proof dish bake in a reheated 375°F (190°C) oven.
2. Bake for 10 minutes, until chicken is cooked through (internal temperature 165°F / 74°C) and cheese is melted.

Make the Garlic Parmesan Sauce

1. In a small saucepan, melt butter over medium heat.
2. Add garlic and sauté until fragrant (about 30 seconds).
3. Stir in heavy cream, simmer 2–3 minutes.
4. Whisk in Parmigiano, lemon zest, and lemon juice.
5. Season with salt and pepper to taste.

Serve

1. Plate the baked chicken and drizzle with garlic parmesan sauce.
2. Optional: serve with roasted vegetables, salad, or potatoes

Main Course
Italian
Italian stuffed chicken breast, chicken Milanese recipe,