

Chicken al Cartoccio

- 2 (12-inch by 16-inch) rectangles parchment paper
- 1 TBSP olive oil
- 1 boneless, skinless chicken breast split lengthwise into 2 cutlets
- 1/2 tsp. paprika or cayenne
- 1/2 tsp. dried oregano
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1 cup sliced leeks
- 1 cup sliced carrots
- 1 cup finely sliced red peppers
- 2 TBSP white wine

1. Preheat oven to 400°. Fold each sheet of parchment paper in half and cut out a heart shape like in elementary school. Brush each piece of paper with the olive oil all the way to the edges. In a bowl, mix the salt, pepper, cayenne and oregano together.

2. Place a chicken breast on each piece of paper and season with the spice mixture on both sides. Put half the vegetables on the top of each chicken breast, sprinkle some of the seasoning mixture on and drizzle with the white wine.

3. Fold over the packets and begin to seal by making a series of small folds starting at the wide end of the heart and working your way around to the pointy end. Fold the point end underneath and place your packets on a cookie sheet. Bake for 20-25 minutes until puffed up like a ballon.

4. Serve in packets and open at the table.

NOTES: The folding takes a little practice and if you don't want to deal with it you can use foil and just crimp the edges, but it's not quite the same effect at the table. Once you master this technique there are endless variations.

SERVES 2

from the kitchen of the Boot