

For 4 servings:

1 1/2 pounds chicken breast cutlets (sometimes marked "thin cut")

2 tablespoons Prima Olive Italian Organic balsamic vinegar, enough to just coat the breast slices

3 tablespoons Prima Olive Rosemary extra-virgin olive oil

coarse salt and pepper

4 stems fresh rosemary leaves stripped and finely chopped, about 2 tablespoons

Spinach Salad:

1/2 pound pancetta chopped into 1/2 inch pieces

1 pound fresh spinach leaves, trimmed and cleaned

8 large white mushrooms, thinly sliced

8 radishes, thinly sliced

4 scallions, thinly sliced on an angle

Dressing:

2/3 cup Prima Olive Italian Organic extra-virgin olive oil plus 1 tablespoon

1 large shallot, minced

3 rounded spoonfuls Dijon mustard

3 tablespoons Prima Olive Premium Italian Organic balsamic vinegar

Directions:

Coat chicken with balsamic, EVOO, salt and pepper and rosemary and set aside. In a skillet, add chopped pancetta, work in 2 batches if preparing salad for 4. Brown pancetta over medium high heat, then transfer the bits to a paper towel lined plate to drain. Using pancetta will cut down on the pan drippings that spatter.

Coarsely chop spinach leaves and add to salad bowl. Top with mushrooms, radishes & scallions. Season the salad with salt and pepper.

Wipe out the pancetta pan and return to stove turning heat back to medium low. Add 1 tablespoon oil for your dressing and shallots and reduce heat to medium. Sauté shallots for 3 minutes. Remove oil and shallots from heat.

In a bowl, combine mustard and balsamic vinegar. Add 2/3 cup of extra virgin olive oil slowly while whisking the dressing to emulsify it. Add warm shallots and toss with spinach salad to coat evenly. Add cooked pancetta and toss again.

Preheat a nonstick skillet over medium high heat. Cook chicken cutlets, 4 minutes on each side, in a single layer. Slice breasts on an angle on your cutting board once they are all out of the pan. Pile spinach salad on to dinner plate/plates. Top each salad with 2 sliced chicken cutlet pieces.