

Chicken Spedini

- ½ lb. of Genoa Salami, chopped in food processor
- 1 lb. of ground Sirloin, browned and chopped in food processor
- Add to taste – garlic, salt, Italian sausage seasoning, grated Romano cheese, red pepper flakes
- Add seasoned bread crumbs to hold mixture together
- Add 1 can of diced tomatoes with Italian seasoning
- Mix well. Pound chicken breast or veal steak till thin so as not be too thick to roll but not till it tears
- Lay some filling at one end and roll up. Secure with toothpicks. Roll each into olive oil and Italian flavored bread crumbs.
- Bake at 350 degrees till tender and browned.
- Spoon about 2 teaspoons of fresh lemon juice over each and cook about 5 minutes more.
- These may be grilled.
- They are very good.