

Basil Parmesan & Crispy Chicken Cutlet Pasta with Prosciutto

Servings: 6 | **Difficulty:** Moderate | **Prep Time:** 20 minutes | **Total Time:** 35 minutes

About the Dish:

This Basil Parmesan & Crispy Chicken Cutlet Pasta is a beautiful way to celebrate Mom with something truly special. Golden, crispy chicken cutlets are layered over tender pasta tossed in a bright basil and Parmesan sauce, then finished with delicate ribbons of savory Volpi sliced prosciutto for a rich, indulgent touch. Elegant yet approachable, it's a dish that feels like a gesture of gratitude and made to show your love and bring everyone together around the table.

Ingredients:

- (3 oz) Volpi Sliced Prosciutto
- (1 lb) Chicken Cutlets or Tenders
- (1 ½ cups) Parmesan Cheese, grated
- (2 Cups) Baby Arugula
- (1 cup) Basil, finely chopped
- (2 tsp) Lemon Juice
- (3) Eggs
- (2 oz) Cream Cheese
- (¾ cup) Heavy Cream
- (1 cup) Panko Breadcrumbs
- (1 lb) Spaghetti
- (2 cups) Chicken Broth
- (2 tbsp) Garlic, minced
- (2 tbsp) Butter
- (3 tbsp) Olive Oil
- Salt
- Pepper
- Red Pepper Flakes

Directions:

- 1) In a shallow bowl, combine panko and ½ cup Parmesan. Dip chicken in egg, then coat in the panko crumbs, pressing gently to adhere. Set aside.
- 2) Bring a large pot of salted water to a boil. Cook pasta until al dente. Drain and reserve.
- 3) Heat 1 tablespoon olive oil with garlic over medium heat until fragrant, about 2–3 minutes. Stir in butter, basil, red pepper flakes, salt, and pepper; cook for 1 minute more. Add broth, cream, and a squeeze of lemon, then whisk in cream cheese until smooth.
- 4) Bring to a gentle simmer and cook 5–8 minutes, until the sauce is slightly thickened.
- 5) Heat 2 tablespoons oil in a large skillet over medium-high heat. Cook chicken 3–4 minutes per side, until golden brown and cooked through. Transfer to a cutting board and slice.
- 6) Stir the remaining 1 cup Parmesan into the sauce. Add the pasta and toss to coat, cooking 2–3 minutes until well combined.
- 7) Divide pasta among plates and finish with sliced chicken, prosciutto, arugula, and parmesan cheese. Serve immediately.