



Featured Recipe

From: Port of the Month
Rome

Involtino di carni bianche alla bolognese con nido di tagliatelle al sugo di carne *(White meat rolls, bolognese style and tagliatelle pasta with meat ragout sauce)*

Category: Entree

Recipe from the Grand Hotel Parco dei Principi



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GRAND HOTEL
PARCO DEI PRINCIPI
ROMA

Ingredients:

Chicken breast
Ham
Sage
Tagliatelle pasta
Veal sauce



Preparation:

Cut the chicken in a large slice, place a slice of ham on top, season with sage and roll. Cook rolled meat in a frying pan 'til cooked through and golden on the outside. Toss cooked pasta with veal sauce. Slice meat rolls into pinwheel shapes and serve atop the pasta and sauce.

IMPORTANT NOTE: All recipes have been translated from Italian and measurements have been converted from grams to approximate ounces using 30 grams = 1 ounce. Amounts are not provided for some of the ingredients nor are some cooking times. Sometime things are just lost in translation. Results may vary...good luck!