

Prosciutto Wrapped Chicken Breast

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As much as I like pretty plated food, that looks like a work of art, not to be eaten, most of the time I like simple recipes, that come together in less than an hour, but from the looks of the meal we can tell our friends it took hours.

This is Prosciutto Wrapped Chicken Breast is one of those recipes, it comes together in 30 minutes, is quick and easy for family weekday dinners and just fancy enough for special occasions. This recipe was inspired by the classic chicken Cordon Bleu recipe. in that recipe the chicken is stuffed with ham and Swiss cheese, breaded and either fried or baked .



In this recipe I reversed the order, by topping the chicken with the stuffing, and cooking it on the stove top. Another method you can use, is to cook the chicken on the stove top up to the point of returning the chicken to the pan and instead finishing cooking it in a 375 degree oven the last 15 minutes. if you use the oven method, It frees up the watch time and you get to join your guest and enjoy the meal you cooked and



listen to the raves!!!! Enjoy my friends!!!!!!!I hope you try this and the part I like best....Let me know how you liked it!!

Ingredients

4 boneless, skinless chicken breast

4 slices prosciutto

4 slices swiss cheese

4 potatoes thinly sliced

4 cups spinach chopped

1 cup parmesan cheese

1 cup heavy whipping cream

1 cup chicken stock

2 Tbs. chopped garlic

1/2 cup chopped onion

1 Tbs. each chopped Italian parsley, thyme, and sage

2 Tbs. each olive oil and butter

Instruction

Heat oil and butter

Brown salt and peppered chicken breast

remove chicken

Wrap prosciutto around chicken breast set aside

add onion garlic, potatoes saute until potatoes are golden brown

Add heavy whipping cream, chicken stock and parmesan cheese

return chicken to pan

Add spinach and herbs

Simmer 10 minutes longer

Add the swiss cheese last 5 minutes to melt

..... Enjoy!!!!!!

