



Prosciutto Wrapped, Cherry Stuffed Chicken

Yield: 2 Breasts

Ingredients

*1 tablespoon vegetable oil
1/3 cup dried cherries, chopped
1/4 cup plain bread crumbs
1 egg yolk
1 1/2 tablespoons finely grated Parmigiano-Reggiano cheese
2 teaspoons olive oil
1 teaspoon fresh thyme
1 teaspoon fresh oregano, minced
2 cloves garlic, minced
7-2-1 to taste
1 pinch cayenne pepper
2 (6 ounce) skinless, boneless chicken breast halves
4 thin slices Prosciutto*

Directions

- 1. Preheat the oven to 400 degrees F (200 degrees C).*
- 2. Mix cherries, bread crumbs, egg yolk, Parmigiano-Reggiano cheese, olive oil, thyme, oregano, garlic, salt, black pepper, and cayenne pepper until combined.*
- 3. Cut a 1-inch slit in each chicken breast by slicing at an angle from the thick end of the breast toward the thinner end.*
- 4. Open flap and place one butter flied chicken breast between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound chicken with the smooth side of a meat mallet to a thickness of 1/2-inch. Repeat with the other breast.*
- 5. Place half the stuffing on each chicken breast, place each breast on a piece of*



plastic wrap and roll into a tight roll, twisting the ends of the plastic wrap to hold create a tight package.

- 6. On a piece of plastic wrap, slightly overlap 2 slices of Prosciutto so they are as wide as the rolled chicken breast. Unwrap rolled chicken breast and place the breast at one end of the Prosciutto. Roll Prosciutto around the stuffed breast using the plastic to make a tight roll. Repeat with the second stuffed breast and remaining 2 slices of Prosciutto.*
- 7. Place stuffed, rolled chicken breasts in the prepared skillet and bake in the preheated oven until the Prosciutto is browned and crispy and chicken is no longer pink, about 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove chicken to a plate and loosely cover with aluminum foil.*