

PROSCIUTTO WRAPPED CHICKEN



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4 Chicken Breasts
8-12 Slices Prosciutto
8 Slices Provolone Cheese
2 cups Fresh Spinach
1/2 cup Ricotta Cheese
1/2 cup Parmesan Cheese
2 tsp Minced Garlic
Salt/Pepper to taste

1. Pre-heat oven to 350 degrees
2. In a mixing bowl, mix spinach, ricotta and parmesan cheese. Add garlic and salt/pepper, to taste
3. Slice each chicken breast making a pocket. Add ricotta/spinach mixture
4. Lay two slices of provolone cheese on top of chicken, then wrap with prosciutto
5. Place chicken in baking dish
6. Bake in oven for 20mins on 350

Sauce

1 cup Chicken Stock
4 TBSP butter
1/4 cup olive oil
4 cloves chopped garlic
1 tsp crushed red pepper

Add olive oil, garlic and red pepper to sauté pan
Once garlic is lightly brown, add butter
After butter melts, add chicken stock
Add salt and pepper to taste