

Prosciutto Wrapped Greek Chicken Breasts

These chicken breasts, stuffed with roasted red pepper, black olives, feta and fresh basil, all wrapped in melt-in-your-mouth prosciutto are so delicious people will think you slaved in the kitchen for hours...only you'll know the difference!

Ingredients:

4 boneless, skinless chicken breasts

1 medium red pepper, halved lengthwise, seeds and membrane removed

¼ c. black olives, deseeded and finely chopped

1/8 c. feta cheese

2 Tbsp. finely chopped fresh basil, (or 1 tsp dried basil)

8 slices prosciutto

Extra virgin olive oil

Freshly ground sea salt and black pepper to taste

Heat broiler in oven. Massage halved red pepper with extra virgin olive oil and place cut side down on baking sheet. Press firmly with the palm of your hand to flatten red pepper halves, season lightly with freshly ground sea salt and black pepper, and broil for 15-20 minutes until blackened. Remove from oven and place in zipper lock baggie while still warm. Let red pepper cool at room temperature for about 20 minutes, or until easily handled by hand, and then remove skin using thumbs and fingers.

Preheat oven to 375 degrees Fahrenheit.

In small mixing bowl, combine roasted red pepper, finely chopped, chopped black olives, crumbled feta cheese and basil. Stir to combine.

Cover work area with plastic wrap and place two slices of prosciutto on work area per chicken breast, overlapping slightly. Cut small slit in thickest end of chicken breast and gently using

knife and fingers, create a pocket in the chicken breast big enough to stuff with approximately 2 Tbsp of the roasted red pepper filling. Place chicken breast in center of prosciutto and wrap completely with prosciutto slices. Place in baking pan with join side down. Season lightly with freshly ground black pepper. You won't need much, if any, salt because prosciutto is salty on it's own.

Bake in 375 degree oven for 20-25 minutes. Remove from oven and let rest for a few minute before plating. Enjoy!

Kim's Cookology