

Marie Saba

from my kitchen to yours

Pesto Prosciutto Chicken

Serves 4

Ingredients:

- 4 small chicken breasts
- Salt and pepper
- 3/4 cup (150 g) fresh basil pesto
- 8 slices prosciutto

For Garnish: fresh basil leaves



Instructions:

1. Preheat oven to 375 F (190 C). Line a baking sheet with parchment paper.
2. Place chicken breasts on parchment-lined baking sheet. Season with just a pinch of salt, and freshly ground pepper. (The pesto is salty, so you don't need much!) Spoon 3 Tablespoons pesto over each chicken breast; use back of spoon to spread the pesto until chicken is coated.
3. Place two slices of prosciutto, slightly overlapping, on each chicken breast. Tuck the ends of the prosciutto under each breast so the chicken is neatly wrapped.
4. Bake for 20 minutes, or until the internal temperature registers 165 F (73 C). Transfer chicken to serving platter and garnish with fresh basil. Serve warm.

Notes:

YouTube: Marie's Kitchen
Website: MarieSaba.com
Email: Marie@MarieSaba.com