

BAKED CHICKEN BREASTS WITH MARCANGELO PROSCIUTTO AND GOAT CHEESE



Serves: 4



Prep Time: 15 mins



Cook Time: 20 mins



INGREDIENTS

pkg (130 g) soft goat cheese	1
cloves garlic, minced	2
chopped fresh garlic	2 tbsp
salt and pepper	pinch
boneless skinless chicken breasts	4
pkg (100 g) Marcangelo Prosciutto or Antipasto Misto	1
olive oil	2 tbsp
dried thyme	1 tsp
dried basil leaves	1/2 tsp
each salt and pepper	1/4 tsp

COOKING INSTRUCTIONS

1. Mix together goat cheese, garlic and basil in a bowl; set aside.
2. Trim away any fat from chicken breasts. With knife held horizontally and starting at the thinner side, cut chicken breast in half almost but not all the way through. Open up like a book. Divide half of **Marcangelo Prosciutto** over 1 side of the chicken breasts. Spread one-quarter of goat cheese over the prosciutto. Top goat cheese with remaining prosciutto. Fold uncovered side of chicken breast over. Secure edges with small skewers or toothpicks.
3. Stir together olive oil, thyme, basil, salt and pepper. Brush over each chicken breast. Place chicken on greased grill set over medium-high heat. Grill, turning once, until golden brown and chicken is no longer pink inside, about 15 minutes.

TIPS

- This dish is fabulous all year long. When it's too cold to grill outside, simply bake the chicken breasts in a preheated 375°F oven for 15 to 20 minutes.

VARIATION

For a different look, stuff the chicken breast with the goat cheese mixture only, wrap the prosciutto around the chicken breast, and then grill.

MARCANGELO FAST PASS

Buy already flavoured goat cheese to suit your taste.