

# PROSCIUTTO - WRAPPED CHICKEN BREAST WITH MOZZARELLA AND BASIL

COOK TIME: 15 - 20 minutes | YIELD: 4 - 6 Servings

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This is a tasty, quick and easy dinner that everyone in our family loves. Great served alongside a salad on a warm summer evening. Happy Grilling!

The recipe serves 4-6 people but can easily be adapted to accommodate any size. Note, this recipe can also be cooked on a castiron grill pan over the stove, and finished in the oven, should you not wish to BBQ.

## INGREDIENTS

- 4-6 medium boneless, skinless chicken breast halves
- Kosher salt and freshly ground black pepper
- 8-12 large fresh basil leaves
- ¼ - ½ lb. fresh mozzarella, thinly sliced
- 8-12 thin slices of prosciutto
- 1.5 tablespoon extra-virgin olive oil

## DIRECTIONS

Slice each chicken breast in half, but not all the way through - opening them like a book

Season both sides of chicken breast with salt and pepper.

Layer the basil and slices of mozzarella evenly on half of each breast and then fold it closed.

Wrap two slices of prosciutto around each breast to hold it closed and then lightly drizzle olive oil on both sides.

Preheat a grill to medium-high

Before adding the chicken, reduce the heat to medium and grill the chicken breasts, covered, until they are nicely marked, about 4 minutes. Flip and continue to cook the chicken, turning as needed until the chicken is fully cooked (an instant-read thermometer inserted into the center of the breast should register 165°F. This will take approximately 10-12 more minutes).

Once fully cooked, remove from heat and let the chicken stand for a few minutes before serving.

Enjoy!

