

ProsciuttoWrapped Chicken with Figs and Goat Cheese

Savannah · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 10 mins

Description

This is one of those easy yet impressive meals

Ingredients

- - 2 tablespoons olive oil
- divided - 2 shallots
- chopped - 1 clove garlic
- minced - 1 teaspoon chopped fresh thyme - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{3}{4}$ cup soft goat cheese - $\frac{1}{2}$ cup shredded mozzarella cheese - $\frac{1}{2}$ (8 ounce) package cream cheese - 6 figs
- chopped - 1 tablespoon chopped fresh basil - 6 skinless
- boneless chicken breast halves - 12 large
- thin slices prosciutto

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spread 1 tablespoon olive oil on a baking sheet. Heat 1 tablespoon olive oil in a skillet over medium heat; cook and stir shallots until translucent
2. about 3 minutes. Stir garlic
3. thyme
4. salt
5. and pepper into shallots; cook and stir until fragrant
6. about 2 minutes. Transfer shallot mixture to a bowl; stir in goat cheese
7. mozzarella cheese
8. cream cheese
9. figs
10. and basil until well combined. Pound each chicken breast on a work surface until thin. Spoon about 1/4 cup goat cheese mixture onto the middle of each piece of chicken. Roll chicken around the filling and wrap 2 pieces prosciutto around each chicken roll
11. covering the opening with 1 layer of prosciutto. Place chicken rolls onto the prepared baking sheet
12. seam-side down. Bake in the preheated oven for 20 minutes; turn chicken and continue baking until chicken is no longer pink in the center and prosciutto is crisp
13. about 20 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Let chicken stand for 5 minutes before serving.