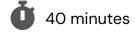




Prosciutto Wrapped Chicken

with Baby Wedges

Whether you're hosting or want to elevate your weeknight dinner, we have given the classic chicken dinner a fun and flavourful twist, perfect for any easy-going occasion; prosciutto-wrapped chicken in a creamy balsamic sauce served with a side of golden baby potato wedges and a fresh side salad.









Switch out the wedges!

The prosciutto-wrapped chicken is delicious served over rice, quinoa, bulgur or with pasta if you want to switch it up! Serve with steamed greens, or add some broccoli or zucchini to the sauce to add more veggies.

TOTAL FAT CARBOHYDRATES

71g 27g

61g

FROM YOUR BOX

BABY POTATOES	400g
CHICKEN BREAST FILLET	300g
SOUR CREAM	1 tub
GARLIC CLOVES	2
FRESH OREGANO	1 packet
PROSCIUTTO	1 packet
CHERRY TOMATOES	200g
SUGAR SNAP PEAS	150g
MESCLUN LEAVES	120g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

oven tray, frypan, oven dish

NOTES

Add the tomatoes to the salad if you prefer!





1. ROAST THE POTATOES

Set oven to 220°C.

Halve or wedge baby potatoes. Toss with oil, salt and pepper on a lined oven tray. Roast for 25 minutes or until golden and tender.



2. BROWN THE CHICKEN

Heat a frypan with **oil** over high heat. Quarter the chicken breast, add to pan and brown all over. Season with **pepper**. Set aside on a plate or board.



3. PREPARE THE SAUCE

In the meantime, combine sour cream, 1/2 cup water, 1 1/2 tbsp balsamic vinegar, crushed garlic and 2 tsp dried oregano in an oven dish.



4. ROAST THE CHICKEN

Place a sprig of fresh oregano on each chicken piece then wrap in prosciutto (use to taste). Tuck into the sauce. Halve and add cherry tomatoes (see notes). Roast for 15-20 minutes until chicken is cooked through.



5. PREPARE THE SALAD

Trim and halve sugar snap peas. Toss with mesclun leaves in a serving bowl. Dress with 1/2 tbsp balsamic vinegar, 1/2 tbsp olive oil, salt and pepper.



6. FINISH AND SERVE

Serve prosciutto wrapped chicken and sauce with baby potato wedges and fresh salad. Top with remaining fresh oregano.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



