



### Product Spotlight: Prosciutto

Prosciutto is very versatile and complements a lot of different foods! When cooked, it becomes slightly crispy, adding a delicious crunch. It also pairs well with a variety of cheeses, fruit and vegetables!



## 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.



40 minutes



2 servings



Chicken



Pork

## 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.*

Per serve: **PROTEIN** 71g **TOTAL FAT** 27g **CARBOHYDRATES** 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.



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