



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



4 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** 58g **TOTAL FAT** 20g **CARBOHYDRATES** 51g

FROM YOUR BOX

BABY POTATOES	800g
CHICKEN BREAST FILLET	600g
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!



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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.



4. ROAST THE CHICKEN

Place a sprig of fresh oregano on each chicken piece then wrap in prosciutto (use to taste if you cook for 2). Tuck into the sauce. Halve and add cherry tomatoes (see notes). Roast for 20–25 minutes until chicken is cooked through.



2. BROWN THE CHICKEN

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



5. PREPARE THE SALAD

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



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.



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**

