



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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	51g/56g	23h/27g	39g/44g

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
CHICKEN BREAST	600g	600g + 300g
CREAM CHEESE	1 tub	2 tubs
GARLIC CLOVES	2	3
FRESH OREGANO	1 packet	1 packet
PROSCIUTTO	1 packet	1 packet
CHERRY TOMATOES	200g	2 x 200g
SNOW PEAS	150g	2 x 150g
MESCLUN LEAVES	1 bag	1 bag

FROM YOUR PANTRY

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

KEY UTENSILS

oven tray, frypan, oven dish

NOTES

Use an oven-proof frypan if you have one!

You can add some chicken stock to the sauce for an extra boost of flavour, and 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 large frypan with **oil** over high heat. Halve each **chicken breast**, add to pan and brown all around. Season with **salt and pepper**. Set aside on a plate or board, keeping pan over medium heat.



3. PREPARE THE SAUCE

Add **cream cheese, 3/4 cup water, 1 1/2 tbsp balsamic vinegar, crushed garlic** and **2 tsp dried oregano** to the pan. Cook, stirring until combined. Season to taste with **salt and pepper**. Transfer to an oven dish.

6P – add cream cheese, 1 1/2 cup water, 3 tbsp balsamic vinegar, crushed garlic and 1 tbsp dried oregano to the pan.



4. ROAST THE CHICKEN

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



5. PREPARE THE SALAD

Meanwhile, trim and halve **snow peas**. Toss with **mesclun leaves** in a serving bowl. Dress with **1/2 tbsp balsamic vinegar, 1/2 tbsp olive oil, salt and pepper**.

6P – dress with 1 tbsp balsamic vinegar, 1 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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