
Easter Sunday Stuffed Chicken Breast

Total time: 45 min Yield: 4 servings

Ingredients

non-stick cooking spray
4 boneless chicken breasts (skin on)
4 Tbsp pesto sauce (premade)
4 slices prosciutto (1/2 oz. per slice)
4 slices Swiss cheese (1/2 oz. per slice)
salt
pepper

Prep Time: 15 min Cooking Time: 30 min Total Time: 45 min

Instructions

Preheat oven to 450°F. Line a sheet pan with foil and spray with non-stick cooking spray. Place the chicken onto the pan. Gently peel back the skin being very careful not to rip or tear it. Wash your hands after handling chicken.

Spread each chicken breast with 1 tbsp. of pesto sauce. Top the pesto sauce with a slice of prosciutto and then a slice of Swiss cheese. Fold the skin back over the filling ingredients and season with salt and pepper.

Bake for 25 to 30 minutes or until cooked through.

Make your Easter Sunday extra special with this easy-to-prepare, restaurant quality dish, served with a green salad, side of pasta or your favorite springtime veggies!

Recipe brought to you by:

Chef Ryan Covert