



Prosciutto Wrapped Stuffed Chicken Breast

Serves 4

- 4 boneless, skinless chicken breasts, pounded 1/4 inch thin
- salt and pepper
- 1 teaspoon dry Italian Seasoning
- 1 cup fresh spinach
- 1 roasted red pepper, sliced thin
- 1 cup shredded mozzarella
- 4-8 slices prosciutto
- salt and pepper
- 1 teaspoon dry Italian Seasoning

Preheat oven to 375 degrees.

Sprinkle salt, pepper and Italian Seasonings on each side of pounded chicken breasts. Lay 1/4 cup of spinach atop each breast. Lay 1/4 of the red pepper slices and 1/4 cup mozzarella on each breast. Starting with the shorter side of the chicken, roll it up pinwheel style, tucking in filling as you roll. Wrap 1-2 slices of prosciutto around each rolled breast, overlapping if necessary, until entire breast is wrapped. Carefully place rolls into lightly greased baking dish and bake for 20-30 minutes until internal temperature registers 165 degrees.

To roast peppers; Preheat broiler. Cut bell pepper in half lengthwise; discard seeds and membranes. Place pepper halves, skin sides up, on a foil-lined baking sheet; flatten with hand. Broil 15 minutes or until blackened. Place in a zip-top plastic bag; seal. Let stand 15 minutes. Peel skin off and cut to desired shape.