



## **Stuffed Chicken Breast** **with Boursin Cheese** **and Prosciutto Ham**

**Makes 6 servings**

### **Ingredients**

Olive oil	2 tablespoons
Whole Chicken Breast, split	3
Boursin Cheese, (any flavor)	10.4oz (2 packages)
Prosciutto Ham, diced	2oz
Salt	TT
Pepper	TT

### **Method of Preparation**

1. Gather all ingredients and equipment
2. Split and debone whole chicken breasts
3. Season split chicken breasts with salt and pepper
4. Heat sauté pan over a high heat and quickly sear seasoned split chicken breast on skin side only
5. Remove from heat and let cool
6. Cut a pocket in each of the split chicken breast
7. Combine Boursin Cheese and diced Prosciutto ham
8. Stuff each split chicken breast with Boursin/Prosciutto filling
9. Bake in a pre-heated 375 degree oven for roughly 30 minutes or until the internal temperature reaches 160 degrees