

## Blissful Rosemary Chicken

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Rated: ★★★★★

Submitted By: CHEFSINGLEDAD

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Prep Time: 15 Minutes  
Cook Time: 25 Minutes

Ready In: 40 Minutes  
Servings: 4

"An elegant and intensely flavorful way to prepare chicken breasts: roll with prosciutto and cheese, skewer with rosemary sprigs, and marinate (or not)."

### INGREDIENTS:

4 sprigs fresh rosemary	1/2 cup chicken broth
4 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness	1/4 cup olive oil
4 slices smoked fontina cheese	1 tablespoon freshly ground black pepper
4 slices prosciutto	4 cloves garlic, halved
1/2 cup white wine	salt to taste

### DIRECTIONS:

1. Use a knife or grater to sharpen the thick ends of the rosemary sprigs. Soak sprigs in water for at least 10 minutes.
2. Preheat oven to 425 degrees F (220 degrees C).
3. Layer each chicken breast with 1 slice fontina and 1 slice prosciutto. Roll tightly, and skewer each with a rosemary sprig to secure.
4. In a bowl, whisk together the wine, broth, oil and pepper. Pour into a medium baking dish. Place rolled chicken breasts in the dish. Place 2 garlic halves under each breast.
5. Bake 25 minutes in the preheated oven, until chicken juices run clear. Remove from baking dish, reserving sauce, and allow to stand 5 minutes.
6. Transfer remaining sauce to a saucepan, and bring to a boil. Drizzle over chicken to serve. Season chicken with salt to taste.

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