

Prosciutto-Wrapped Stuffed Chicken (Crowd Favorites, Main Courses)



- 4 boneless skinless chicken breasts, butterflied and pounded thin
- 3 Tbsp. olive oil
- 4 cups baby spinach, wilted and finely chopped
- ½ cup drained ricotta cheese
- ½ cup parmesan cheese, finely grated
- 1 Tbsp. Halladay's Lemon Spinach Seasoning
- 8 slices of prosciutto, thinly sliced
- 1 lemon, halved

Position a rack in center of oven; preheat to 350°F. Season chicken with salt and pepper. Combine spinach, cheeses and seasoning; spread mixture on one side of each chicken breast. Fold chicken over filling to cover. Wrap each breast with 2 slices prosciutto. In large oven-proof skillet, heat 2 Tbsp. olive oil over medium high heat. Add chicken and cook prosciutto is browned, about 3 minutes on each side. Transfer skillet to oven and bake until chicken is cooked through, about 12 minutes. Half way through cooking, add lemon halves cut side down.