

Prosciutto Chicken & White Wine Sauce



Trisha's Dishes

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This chicken entree is so delicious and the presentation is amazing. It is easy to prepare and perfect for any number of dinner guests. Serve with my "Layered Scallop Potato Dish."

Servings: 4

Prep Time: 5 minutes

Bake Time: Bake uncovered in a foil lined baking dish at 375 for 25 to 35 minutes

Ingredients:

- 4 boneless, skinless chicken breasts
- 8 thin deli slices of prosciutto
- Crumbled Feta cheese
- White Wine Sauce
 - 1 tablespoon olive oil
 - ½ cup finely chopped onion
 - 1 cup chicken broth
 - ½ cup dry white wine or cooking wine
 - ¼ cup white wine vinegar
 - ¼ cup butter
 - 1 tablespoons flour or cornstarch
 - ¼ milk
 - 1 tablespoon finely chopped fresh chives

Instructions:

1. Wrap each piece of chicken with 2 slices of prosciutto.
2. Gently place in foil lined baking dish (do not cook more than six pieces in a baking dish).
3. Bake as directed.

White Wine Sauce

4. Heat a skillet, coated with olive oil, over medium-high heat.
5. Sauté onions for 2 minutes, stirring frequently.
6. Stir in chicken broth, white wine and white wine vinegar; bring to a boil.
7. Cook until reduced – about 5 minutes.
8. Blend flour/cornstarch and milk in small bowl/cup.
9. Reduce heat, stir in butter, add milk mixture and stir until blended and slightly thickened.
10. Remove from heat, add fresh chives.

To Serve: Place potatoes on plate. Top with chicken. Pour over chicken a small ladle of sauce and sprinkle with feta cheese. Enjoy!

Tip: Bake "Layered Scallop Potato Dish" prior to your meal (covered 1 hour at 350). Set aside. Uncover and place in oven with chicken for the last 20 minutes of baking.