

Boursin-Stuffed Chicken



Ingredients

- 4 boneless skinless chicken breasts
- kosher salt
- Freshly ground black pepper
- 1 package Boursin cheese or herbed goat cheese, 4 oz.
- 1/2 c. shredded mozzarella
- 4 slices prosciutto
- **Directions**

Step 1

Preheat oven to 400°.

Step 2

Using a meat tenderizer, pound the chicken until 1/4" thick. Pat dry and liberally season it with salt and pepper on both sides. Place a spoonful or two of Boursin on one end of each piece, top with a sprinkle of mozzarella cheese, and roll the chicken up, starting at the cheese-topped end. Wrap chicken with a slice of prosciutto and place in a baking dish seam-side down, so the prosciutto doesn't unravel. Repeat with each piece of chicken.

Step 3

Bake for 30 to 35 minutes, or until chicken is no longer pink and juices run clear when pierced with a fork or knife.