

# Easter Sunday Stuffed Chicken Breast



## Ingredients *(See featured products on specified page numbers)*

- 4 boneless chicken breasts with the skin on
- 4 tbsp. premade pesto
- 4 slices pre-packed prosciutto
- 4 slices Swiss cheese
- Pinch of salt & pepper

## Directions *(Serves 4)*

Preheat oven to 450°. Season each chicken breast with salt and pepper. Gently peel back the skin being very careful not to rip or tear it, and season underneath with salt and pepper. Next, take 1 tablespoon of pesto and smear it on top of each chicken breast (under the skin), followed with a piece of prosciutto and a slice of Swiss cheese. Once complete, fold the skin back over the ingredients, and place each breast onto a non-stick baking pan. Bake for 25-30 minutes or until cooked. Serve with pasta, salad, or any favorite side dish.

Total time: 40 minutes

For a copy of this recipe and more information on Chef Ryan, please visit [www.ktasuperstores.com](http://www.ktasuperstores.com)

