



## **Chicken Breasts Stuffed with Prosciutto, Spinach and Boursin Cheese from Chef Eric Crowley**

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Just in time for your Valentine's Day dinner comes this delicious tasting recipe from Chef Eric Crowley, of [Culinary Classroom](#). Try not to drool as you read over this recipe!

### **Chicken Breasts Stuffed with Prosciutto, Spinach and Boursin Cheese**

**Yield: 4 Servings**

- Baby Spinach, 5 ounces
- Boneless Chicken Breasts, pounded thin, 4 breasts
- Salt and Pepper, to taste
- Fresh Dill, chopped, 1 teaspoon
- Prosciutto, 3-4 ounces
- Boursin Cheese, cut into 5 pieces, 5 ounces
- Flour, 1/4 cup
- Olive oil, 2 Tablespoons
- White wine, 1/2 cup

- Chicken Stock or Broth, 1/2 cup
- Cornstarch, 1/2 teaspoon
- Water, 1 Tablespoon

## Method

1. Preheat an oven to 425 degrees.
2. Heat a large skillet until hot to the touch.
3. Add the spinach and cook over high heat until the spinach is wilted, about 1 minute.
4. Transfer the spinach to a paper towel lined tray and let cool slightly.
5. Press out as much liquid as possible.
6. Season the chicken with salt and pepper and sprinkle with dill.
7. Place 2 slices of prosciutto on each breast.
8. Top the prosciutto with the spinach and 1 piece of Boursin cheese.
9. Roll the cutlets up lengthwise and secure the cutlets with 3 toothpicks.
10. Season the chicken with salt and pepper.
11. Dredge the chicken in flour and shake off the excess flour.
12. Add the olive oil to the skillet and heat until the oil shimmers.
13. Add the chicken and cook over high heat until golden on the bottom, about 4 minutes.
14. Turn the cutlets over and cook for 2 minutes longer.
15. Add the wine and stock to the skillet.
16. Cover the skillet and place in the oven.
17. Bake the cutlets for about 12 minutes, or until the chicken is cooked through.
18. Transfer the chicken to a platter and remove the toothpicks.
19. Add the cornstarch mixture to the pan and whip over high heat until slightly thickened, about 2 minutes.
20. Add the remaining cheese and whip until melted.
21. Season to taste with salt and pepper.
22. Pour the sauce over the chicken and serve.

Posted by Shake Your Bon Bons at 1:57 PM