



PROSCIUTTO WRAPPED CHICKEN WITH PESTO CREAM SAUCE

6 boneless, skinless chicken thighs
Salt and pepper
Olive oil
6 slices prosciutto
1 tablespoon flour
1 cup heavy cream
¼ cup white wine
¼ cup pesto

Generously salt and pepper the chicken then brush with olive oil. Wrap a slice of prosciutto around each piece of chicken. Put the chicken on a cooling rack (sprayed with cooking spray) that's been placed on a cookie sheet and bake at 375 for 45 minutes. When the chicken has about 5 minutes left, make the sauce. Heat one tablespoon olive oil in a small saucepan and whisk in 1 tablespoon flour to make a roux.

Whisk and let cook for 1-2 minutes. Whisk in the cream and let it simmer for a minute or two, then whisk in the wine and pesto. Let it come to a bubble, then turn down the heat and simmer until slightly thickened, about 1-2 minutes. Serve over prosciutto wrapped chicken.

NOTE: As always, use a meat thermometer to make sure the chicken is done. Also, if you don't like chicken thighs, use boneless, skinless breasts.

Recipe courtesy of Karly Vardaman, www.kitchenpsycho.com