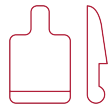




Prosciutto Wrapped Chicken with Vegetables



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: MEATPROBE
USED



SERVES: 2

Ingredients

500g chicken fillet
1/3 cup olive oil
2 cloves garlic crushed
Salt and pepper
3–5 slices prosciutto
100g fresh cheese such as mozzarella
½ cup fresh herbs such as thyme, basil or oregano
2 tbsp lemon juice
2–3 cups assorted vegetables such as thinly sliced potato, thinly sliced pumpkin, capsicum, zucchini, mushrooms, parsnip, onion
Kitchen string (optional)

Method

Rub the chicken with 2 tablespoons of olive oil and the garlic. Season well. Slice fillet length wise, half way to form a pocket.

Insert cheese and fresh herbs.

Wrap fillet with prosciutto to encase filling and tie with kitchen string if desired. This can be prepared earlier and left to marinate or freeze for later use. Place fillet onto greased universal tray. Layer vegetables around circumference of the chicken. Drizzle with the remaining olive oil and lemon juice and seasoning as desired.

Insert MultiPoint Meat Probe into thickest part of chicken and place in oven on Shelf Level 3.

Select oven function CircoRoasting® at 180°C with a medium level of steam. Plug Meat Probe into oven and select core temperature 75°C for the chicken. Allow the chicken to rest before slicing the chicken diagonally. While the chicken is resting the vegetables can stay on the tray. Simply return the vegetables on the universal tray to the oven for a further 5 minutes to crisp by turning the steam off and continuing on CircoRoast to achieve desired result.

Serve with a sprinkle of fresh herbs.

Notes
