

Prosciutto-Wrapped Chicken

Here is our second recipe for the Thanksgiving recipe month. You are reading it correctly, it's a chicken recipe. Feel free to substitute turkey cutlets. Sometimes cooking a big turkey is daunting or it's too much food for the number of people you will have at your house. Or maybe some people just don't like turkey and if you need this recipe to feed a crowd it can be easily doubled. This recipe can definitely be made ahead of time. Cook the chicken and make the filling. Put the chicken in one tupperware and the filling in another and keep in the fridge for a day or two until you are ready to cook dinner. Enjoy this twist on Thanksgiving.

xoxo,
Kristin

1) Preheat the oven to 450 degrees. In a large skillet, heat coconut oil or ghee over medium-high heat. Season the chicken with salt and pepper and cook, turning once, for 4 to 6 minutes. Transfer to a plate.

2) In the same skillet, bring about 1/4 cup water and the sherry, if using, to a boil, scraping up the browned bits. In a small bowl, pour the liquid over the raisins and let plump for 5 minutes, then drain and chop. In a bowl, combine the raisins, cheese, parsley, pine nuts, chile, capers, garlic and zest.

3) Mound the stuffing onto the cutlets and wrap with the prosciutto. Bake on a baking sheet until the prosciutto is crisp, about 5 minutes. Serve with the lemon wedges.

Recipe from Rachael Ray Everyday, serves 4.