Roast Chicken Breast with Fig &

Balsamic Paste, Brie & Prosciutto

INGREDIENTS

4 Free Range Chicken Breasts - skin off

115gm **Wildings Fig & Balsamic Paste**

20gm Brie or Double Brie

8 slices of Prosciutto

Olive Oil

### METHOD

Preheat the oven to 180°C. Make an incision on the side of the chicken breast, making a pocket in the middle of the breast. Place Brie & a tablespoon of the Fig & Balsamic Paste within the pocket. Wrap each breast with two slices of Prosciutto ensuring that the ends of the Prosciutto are under the breast & it is wrapped tightly, covering the incision. Place on a non-stick or lightly oiled tray or on baking paper. Brush each breast lightly with olive oil & bake for approximately 35 minutes or until cooked. Allow to rest for 5 minutes before serving.

**Serves 4**

#### SERVING SUGGESTION

*Serve with a creamy mash & salad greens.*