

PROSCIUTTO-WRAPPED CHICKEN WITH ASPARAGUS

(Adapted from "Cook's Country")

Serves: 4

4 (6 oz)	boneless, skinless chicken breasts, trimmed & pounded to ½-inch thickness *
	Salt & pepper
8	thin slices prosciutto (4 oz)
2 Tbsp	extra-virgin olive oil
4 oz	fontina cheese, cut into 4 slices **
2 lbs	asparagus, trimmed
2	shallots, halved & sliced thin



1. Adjust oven rack to middle position and heat oven to 350°. Line rimmed baking sheet with parchment paper. Pat chicken dry with paper towels and season with salt and pepper. Wrap each breast with 2 slices prosciutto.
2. Heat 1 Tbsp oil in 12-inch non-stick skillet over medium-high heat until just smoking. Cook chicken until prosciutto is lightly browned, about 2 minutes per side. Transfer to prepared sheet and top each breast with 1 slice cheese. Bake until chicken registers 160°, about 12 minutes.
3. Meanwhile, heat remaining 1 Tbsp oil in now-empty skillet over medium-high heat until shimmering. Add asparagus and cook until just tender and spotty brown, about 4 minutes. Add shallots, ¼ tsp salt and 1/8 tsp pepper and cook until shallots are lightly browned, about 2 minutes. Serve.

Notes:

* Pound only the thick end of each chicken breast to match the thickness of the thinner end.

** I used provolone cheese. Other substitutions could be gruyere or gouda.