

Chicken with Peach, Burrata and Prosciutto

Servings: 4

Source: Half Baked Harvest

Ingredients

- 4 cutlets or 2 breasts chicken cutlets or boneless chicken breasts, sliced in half horizontally
- kosher salt and black pepper
- 4 tsp fig preserves or chopped dried figs
- 8 thin slices prosciutto
- 2 small shallots, halved
- 4 cloves garlic, smashed
- 2 peaches, cut into 10 to 12 wedges
- 2 tbsp fresh thyme leaves
- 2 tbsp olive oil
- 1 tbsp salted butter
- 1 pinch crushed red pepper flakes
- ½ cup balsamic vinegar
- ¼ cup dry white wine
- 2 balls burrata, at room temperature
- ½ cup fresh basil

Method

1. Preheat the oven to 425°F. Grease an oven-safe skillet with olive oil.
2. Season the chicken with salt and pepper. Spread each cutlet with 1 tsp fig preserves, then wrap 2 pieces of prosciutto around each cutlet. Transfer the chicken to the prepared skillet. Arrange the shallots, peaches, and thyme around the chicken. Drizzle olive oil over the peaches, season with salt and pepper.
3. Transfer to the oven and roast for 15 to 20 minutes, until the chicken is cooked.
4. Switch the oven to broil. Remove the peaches from the skillet to a plate. Return the chicken to the oven and broil for 1 to 2 minutes, until the prosciutto is crisp. **WATCH CLOSELY.** Remove from the oven and place the chicken on the plate with the peaches.
5. Place the skillet with the shallots and garlic over medium heat. Add the butter and a pinch of red pepper flakes. Add the balsamic vinegar and wine. Bring to a boil over high heat. Boil 3 to 5 minutes, until reduced by half. Slide the chicken and peaches back into the skillet, simmer for 1 minute. Remove from the heat.
6. Serve the chicken topped with peaches, burrata, and the fresh basil. Drizzle over any remaining pan sauce. Serve alongside orzo and crusty bread for soaking up the sauce.