



Ham Cuisine

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(From RF February 2011)

Ham and Cherry Stuffed Chicken A Valentine's Dinner Delight!

Ingredients:

4 (6 ounce) boneless skinless chicken breast halves, pounded flat
8 slices lean ham
1/4 cup dried cherries
1 teaspoon fresh rosemary, chopped, or 1/2 teaspoon crumbled dried
Nonstick cooking spray

Sauce Ingredients:

1/4 cup white wine
1/4 cup dried cherries
Sprig fresh rosemary
Pinch of salt

Cooking Directions:

On each chicken breast half, position 2 ham slices, 1 tablespoon cherries and 1/4 teaspoon rosemary. Roll tightly and secure with wooden picks or skewers. Spray a large skillet with nonstick cooking spray and lightly brown the chicken. Transfer to a 9-inch square baking dish and bake at 350 degrees F for 30 minutes or until chicken juices run clear. Remove wooden picks or skewers from chicken and slice. Pour pan juices into a skillet; add wine, cherries and rosemary; cook to reduce volume of sauce in half. Add salt and spoon sauce over each serving.

Serve with rice and a nice white wine followed by something chocolate and decadent for dessert!

[Back to Index](#)

