

INGREDIENTS	MEASUREMENTS
Pesto Filling	
Provolone cheese, freshly grated	¼ cup
Parmesan cheese, freshly grated	¼ cup
SupHerb Farms Fresh Frozen Tomato Roasted Diced with oil	2 Tbsp
SupHerb Farms Fresh Frozen Basil Sorrel Paste	2 Tbsp
Mayonnaise	2 Tbsp
Egg, slightly beaten	1
Chicken	
Chicken thigh/leg quarters, skin on	6 pieces
Salt and pepper	To taste
Prosciutto di parma	12 slices
Olive oil	2 Tbsp

PESTO FILLING PREPARATION

1. Blend the grated cheeses, SupHerb Farms Fresh Frozen Tomato, Basil Sorrel Paste, mayonnaise and egg in a medium mixing bowl. Mix well and set aside.

CHICKEN PREPARATION

1. Preheat oven to 350°.
2. Wash chicken and pat dry. Form a small pocket under the skin of the thigh. Season with salt and pepper.
3. Place 1 ½ tablespoons of pesto filling under the skin of the thighs and spread it out with your fingers.
4. Wrap 2 slices of prosciutto around the middle of the chicken thigh.
5. Heat 2 tablespoons of olive oil in a large cast iron skillet. Add the chicken and cook skin side down for 10 minutes.
6. Flip the chicken over, skin side up, and bake for 45 minutes or until the inner temperature by the bone is 180°.

TO SERVE

Serve immediately.