

Prosciutto Wrapped Chicken

- 1/4 cup extra-virgin olive oil, plus more for drizzling
- 2 cloves garlic, peeled and very thinly sliced (or minced like I did)
- 1 package or bundle fresh rosemary
- 8 pieces boneless, skinless chicken thighs, trimmed of fat
- Salt and freshly ground black pepper
- 8 thin slices prosciutto di Parma
- 2 lemons, cut into thin wedges
- Drizzle balsamic vinegar



Heat a grill pan over medium-high heat.

Pour about 1/4 cup extra-virgin olive oil into a shallow dish and add the garlic.

Strip the leaves off one sprig of rosemary and finely chop, about 1 tablespoon. Add the chopped rosemary to the bowl with the garlic and oil. Break the remaining rosemary up into 8 small sprigs about the size of the chicken pieces.

Season the chicken pieces with salt and pepper to taste, and add them to the garlic mixture, making sure they are fully coated.

Wrap the chicken pieces in prosciutto, placing a rosemary sprig in the center before wrapping.

The sprigs should stick out a bit at the edges of the ham. Drizzle the chicken with more oil and grill for 12-15 minutes, turning occasionally.