

## GREEK PINWHEELS WITH PROSCIUTTO AND SPINACH

- 6 Chicken cutlets; pounded evenly to flatten
- 1 cup Ken's Greek Dressing with Feta Cheese Black Olives and Imported Olive Oil
- Salt and freshly ground black pepper
- 6 slices Prosciutto
- 10 oz Frozen spinach thawed and chopped
- 3 Tbsp olive oil
- 1/4 cup Parmesan grated
- 14 oz Low-salt chicken broth

1. Marinate chicken in 3/4 cup of Ken's Greek Dressing with Feta Cheese, Black Olives and Imported Olive Oil. Drain chicken and place flat on the work surface.
2. Lay 1 slice of prosciutto on each chicken cutlet. Squeeze the frozen spinach to remove the excess water. Season the spinach with salt and pepper and a little olive oil. Arrange an even, thin layer of spinach on top of the prosciutto slices. Sprinkle the Parmesan cheese evenly over each. Beginning at the short, tapered end, roll up each chicken. Secure with a toothpick.
3. Heat the remaining 2 tbsp. of oil in a large skillet over high heat. Add the chicken and cook just until golden brown, about 2 minutes per side. Add the chicken broth and 1/4 cup of Ken's Greek Dressing with Feta Cheese, Black Olives and Imported Olive Oil, and scrape the browned bits off the bottom of the pan with a wooden spoon. Bring the liquid to a boil.
4. Reduce the heat to medium. Cover and simmer until the chicken is just cooked through, about 8-10 minutes. Remove chicken. Simmer the cooking liquid over high heat until it is reduced, about 5 minutes.
5. Season the cooking liquid with salt and pepper to taste. Remove toothpicks from the chicken. Pour the liquid over the chicken and serve.

## ADDITIONAL INFORMATION

**Ingredients**

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**Course**

[Entrees](#)

**Cuisine**

[American](#)

**Category**

[Chicken](#)

**Serving Size**

6