



Dinner & Dessert! Prosciutto-Wrapped Chicken

with Summery Farro Salad & Mango Mousse



40-50min



2 Servings

You might feel like you've won the lottery with this dinner & dessert combo, and we don't blame you. Prosciutto-wrapped chicken breasts grill to perfection before coying up to a hearty farro salad with tomato, shallots, and grilled corn and peaches. A pesto aioli adds a creamy, herbaceous pop. Finish this luxurious meal with a silky mango-passionfruit mousse.

What we send

- 4 oz farro ⁴
- 1 peach
- 1 ear of corn
- 1 shallot
- 4 oz grape tomatoes
- ½ oz fresh mint
- 2 oz basil pesto ²
- 2 oz mayonnaise ^{1,3}
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz prosciutto
- 2 oz feta ²
- 2 mango passionfruit mousses ^{1,2,3}

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar (or red wine vinegar)

Tools

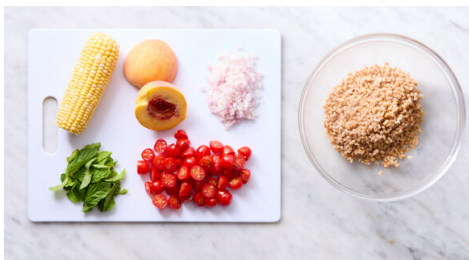
- medium saucepan
- grill, grill pan, or skillet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1270kcal, Fat 73g, Carbs 89g, Protein 67g



1. Prep ingredients

Preheat a grill over medium-high heat, if using. Bring a medium saucepan of **salted water** to a boil. Add **farro** and cook until tender, 18-20 minutes. Drain well; transfer to a large bowl and cool to room temperature.

Meanwhile, halve **peach**; discard pit. Shuck **corn**, removing any strings. Finely chop **shallot**. Halve **tomatoes**. Pick **mint leaves**, discarding stems.



4. Grill chicken

Transfer **chicken** to grill. Cook, covered, until browned and crisp on first side, 3-4 minutes. Flip chicken and continue to cook, covered, until browned and crisp on opposite side and cooked through, 3-4 minutes. Transfer to a cutting board and rest for 5 minutes.



2. Prep chicken

In a small bowl, whisk together **pesto** and **mayonnaise**. Set aside.

Pat **chicken** dry; pound to ½-inch thickness, if necessary. Season all over with **salt** and **pepper**. Wrap each chicken breast with **2 slices of prosciutto**.



5. Mix salad

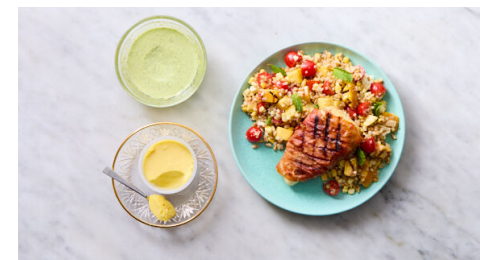
Cut **grilled peaches** into ½-inch pieces. Carefully cut **corn kernels** from cob. To bowl with **farro**, add **peaches, corn, tomatoes, shallots, 2 tablespoons each of vinegar and oil**, and **1 tablespoon pesto aioli**. Tear **mint leaves** and crumble **feta** over top. Season to taste with **salt** and **pepper** and mix well.



3. Grill peaches & corn

Preheat grill pan to medium-high, if using. Brush **peaches** and **corn** with **oil**; season with **salt** and **pepper**.

Brush grill grates with **oil**. Add **corn and peaches**, cut side down. Cook, turning and flipping occasionally, until charred and softened, 5-7 minutes for peaches and 8-10 minutes for corn. Transfer to a plate and cool to room temperature.



6. Serve

Slice **prosciutto-wrapped chicken** and serve with **corn and peach farro salad** and **pesto aioli**. Serve **mango-passionfruit mousse** for dessert. Enjoy!