

## Betty's Grilled Chicken Breast with Country Ham and Swiss Cheese Recipe



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In this video, Betty demonstrates how to make Grilled Chicken Breasts with Country Ham and Swiss Cheese. These chicken breasts are grilled on an outdoor grill, and when done they are topped with a thin slice of country ham and a sprinkling of Swiss cheese. They are very tasty!

4 boneless, skinless chicken breasts

4 slices of country ham, trimmed of fat (You may use prosciutto or another type of cured ham.)

1 cup shredded Swiss cheese

rosemary for garnish (optional)

Grill 4 chicken breasts about 15 minutes, turning once. Top each breast with a slice of country ham and approximately  $\frac{1}{4}$  cup shredded Swiss cheese. Cover and grill 5 minutes or until cheese melts. Place the grilled chicken breasts on a nice platter and garnish with fresh rosemary, if desired. I served this entrée with Cream Cheese and Chives Whipped Potatoes and some a steamed frozen vegetable mixture. It was terrific! I hope you enjoy this recipe! --Betty ♥ ☐