

Pinwheel chicken lollipops

Ingredients

- 4 slices of Parma ham
- 2-3 Chicken breasts
- Jar of roasted peppers in brine
- Salt and pepper
- Pesto and lettuce to serve



Method

- On a piece of foil or Clingfilm, lay out the Parma ham, overlapping each slice slightly.
- Flatten the chicken breasts to about half an inch thick and lay on top of ham trying to keep to the same shape.
- Next, layer the roasted red peppers on top of the chicken in a single layer.
- Season generously with salt and pepper.
- Roll up tightly like a sausage and cover as tightly as you can with foil.
- Place on a roasting tray and cook in the oven at 180 degrees for about 35 min and the chicken is cooked through.
- When cooked, take off the foil and place back in the oven for 5 more minutes to brown the ham.
- Leave to cool completely, then slice, insert a skewer for easy eating and serve on a bed of lettuce drizzled with green pesto.