

Asparagus, swiss and prosciutto chicken Roulade (chicken wrapped around prosciutto and cheese)

Ingredients:

- 2 chicken breasts
- 8 slices prosciutto ham
- 12 asparagus spears
- 8 slices swiss cheese
- Salt to taste
- Black pepper to taste
- Butchers twine

Directions:

1. Slice chicken breasts horizontally into 2 pieces. Lay a sheet of plastic wrap over the top and pound each piece of chicken until it's a ¼ inch thick.
2. Season each pounded chicken breast with salt and pepper.
3. Lay 2 pieces of ham on each breast, followed by 2 slices of swiss and 3 spears of asparagus.
4. Roll em up and tie to seal with 3 pieces of butcher's twine.
5. Brush with olive oil and season with more salt and pepper.
6. Preheat your grill to high.
7. Place Roulades directly on grill grate and cook for 20 minutes turning every 5 minutes to get even browning or until the internal temp reaches 165F.
8. Remove from grill and allow to rest for 10 minutes.
9. Slice and serve with sides of choice and an ice-cold fucking beverage.
10. Don't forget about the beverage.