

Cheesy Turmeric Chicken Bake with Prosciutto & Green Beans



30 minutes | 2 servings

Find cookware

[baking dish](#)
[chef's knife](#)
[citrus juicer \(optional\)](#)
[colander](#)
[cutting board](#)
[grater \(optional\)](#)
[measuring spoons](#)
[oven mitts](#)
[spatula](#)

Grab ingredients

¾ lb	chicken breasts, boneless skinless
1 (4 oz) log	goat cheese
½ lb	green beans
½	lemon
6 slices	prosciutto
	cumin, ground
	extra virgin olive oil
	garlic powder
	salt
	turmeric, ground

Cook & enjoy

- 1 Preheat oven to 425°F.
- 2 Holding a knife parallel to the cutting board, cut the chicken in half horizontally to form thin cutlets.
¾ lb chicken breasts, boneless skinless
- 3 Place chicken in a baking dish and season with spices on both sides.
½ tsp garlic powder
½ tsp turmeric, ground
¼ tsp cumin, ground
¼ tsp salt
- 4 Using a clean cutting board, cut or tear prosciutto into pieces and place on top of the seasoned chicken.
6 slices prosciutto
- 5 Wash, dry, and trim beans; divide into loose bundles and arrange on top of each cutlet.
½ lb green beans
- 6 Crumble cheese over the beans.
1 (4 oz) log goat cheese
- 7 Wash and dry lemon. Zest and juice it over the chicken stacks; drizzle with oil.
½ lemon
1 tbsp extra virgin olive oil
- 8 Place baking dish in the oven and bake until chicken is cooked through, about 20 minutes.
- 9 When the chicken is done, change oven setting to broil on high and cook until the chicken and cheese are golden, 1-2 minutes.
- 10 To serve, divide chicken-bean stacks between plates; drizzle with sauce from the dish and enjoy!