

# Chicken Breast Calientes

## Ingredients:

1 chicken breast  
1 slice for Parma ham  
Salt, black pepper

## For the mashed potatoes:

3 medium sized potatoes, peeled and cubed  
1 cup of whole milk  
1 oz of butter  
Salt, black pepper  
Top the dish with:

**Chilimaster's Private Reserve**

## Instructions:

Start by boiling the cubed potatoes in salted water – that should take about 30-40 minutes. Meanwhile, season the chicken breast with salt and black pepper. Wrap the slice of Parma ham around it. In a very hot pan, seal the breast on all sides for about a minute each – that will give it a nice color. Now the chicken is ready to be transferred in the preheated oven, set to 375 Fahrenheit – cook it for further 10 minutes. When the potatoes have softened up – get rid of the water and mash them with the milk and butter, and at the end season with salt and black pepper to taste. Cut the breast into slices and serve on top of the mashed potatoes. Pour over some of **Chilimaster's Private Reserve** and enjoy!

