

Herbed Tomato Chicken Roulades



Servings: 12

Rolled and then baked and sliced, these handsome roulades bring some substance to a happy-hour spread. The crispness of a German or French Riesling wine will complement the chicken's sweeterb filling.

- ◆ 3 tablespoons snipped fresh chives, plus more chives for garnish
- ◆ 1/2 cup chopped flat-leaf parsley
- ◆ 1 tablespoon chopped fresh rosemary
- ◆ 2 teaspoons honey
- ◆ 3 tablespoons chopped sun-dried tomatoes in oil
- ◆ 2 skinless, boneless chicken breasts, pounded to 1/2-inch thickness
- ◆ 1 to 2 tablespoons olive oil

Preheat the oven to 350 degrees.

In a small bowl, mix together the chives, parsley, rosemary, honey, and tomatoes. Place the chicken flat on a cutting board. Spread half of the filling on each breast. Roll up and secure with a couple of toothpicks. Brush the rolls with olive oil.

Place the chicken rolls onto a baking pan coated with DuPont™ Teflon® non-stick coating. Bake for 20 to 25 minutes or until cooked. Cut on the diagonal into 1/2-inch slices. Garnish with chives.

