



Chicken Roulades Stuffed with Goat Cheese & Sun-Dried Tomatoes

Serves four.

very good

- 4 boneless, skinless chicken breast halves (about 1½ lb. total), rinsed and patted dry
- 4 oz. fresh goat cheese, crumbled
- 8 oil-packed sun-dried tomato halves, drained
- 8 fresh basil leaves, rinsed and patted dry
- Kosher salt and freshly ground black pepper
- 2 large eggs, beaten in a small bowl
- 1 cup plain dry breadcrumbs, spread on a plate
- 1 lemon, cut into wedges

Position a rack in the middle of the oven and heat the oven to 425°F. Set the chicken on a cutting board and, holding a chef's knife parallel to the board, cut each breast in half so you have eight thin cutlets. Lay plastic wrap over the chicken and pound with a heavy skillet to flatten. Remove the plastic, season the chicken with salt and pepper, and top each piece with the goat cheese, sun-dried tomatoes, and basil (try to keep the fillings in the center of the chicken so they don't slide out the sides). Season with salt

and pepper and roll up each piece starting with the narrow end. Use a toothpick to secure each roulade.

Dip each roulade in the beaten egg and then roll in the breadcrumbs to coat evenly. Transfer to a baking sheet. Season with salt and pepper and roast until the chicken is firm to the touch and an instant-read thermometer inserted in the center of a roulade reads 165°F, about 20 minutes. Set the broiler to high and broil directly under the element until the chicken browns, about 1 minute. Let the roulades rest for a few minutes before removing the toothpicks (with tweezers or pliers, if necessary). Slice the roulades in half on the diagonal and serve four pieces to each person immediately.

tip:

Dress up the breadcrumbs by adding ¼ cup almonds or walnuts pulsed in the food processor, or finely chopped fresh herbs such as rosemary or thyme.