

Chilled Chicken Roulade with Fresh Mozzarella Sundried Tomatoes and Basil

Chef Jay Sardeson



**Sheraton
Seattle**

HOTEL

Ingredients:

4 boneless and skinless chicken breasts
½ pound fresh mozzarella, sliced
8 ½ sundried tomatoes packed in oil
8 fresh basil leaves
Salt and white pepper

Procedure:

Butterfly chicken breast. Season both sides of the chicken breast with salt and white pepper. Place the chicken breast on a piece of saran wrap larger than the chicken breast. Place two slices of the fresh mozzarella, 2 sundried tomatoes and two basil leaves on the chicken breast. Roll the chicken breast in the saran wrap, like a jelly roll. Tie both ends of plastic wrap. Place roll in boiling water or a vegetable steamer. Cook for about 15 minutes or until the internal temperature is 155 degrees. Chill in for at least 4 hours before slicing.